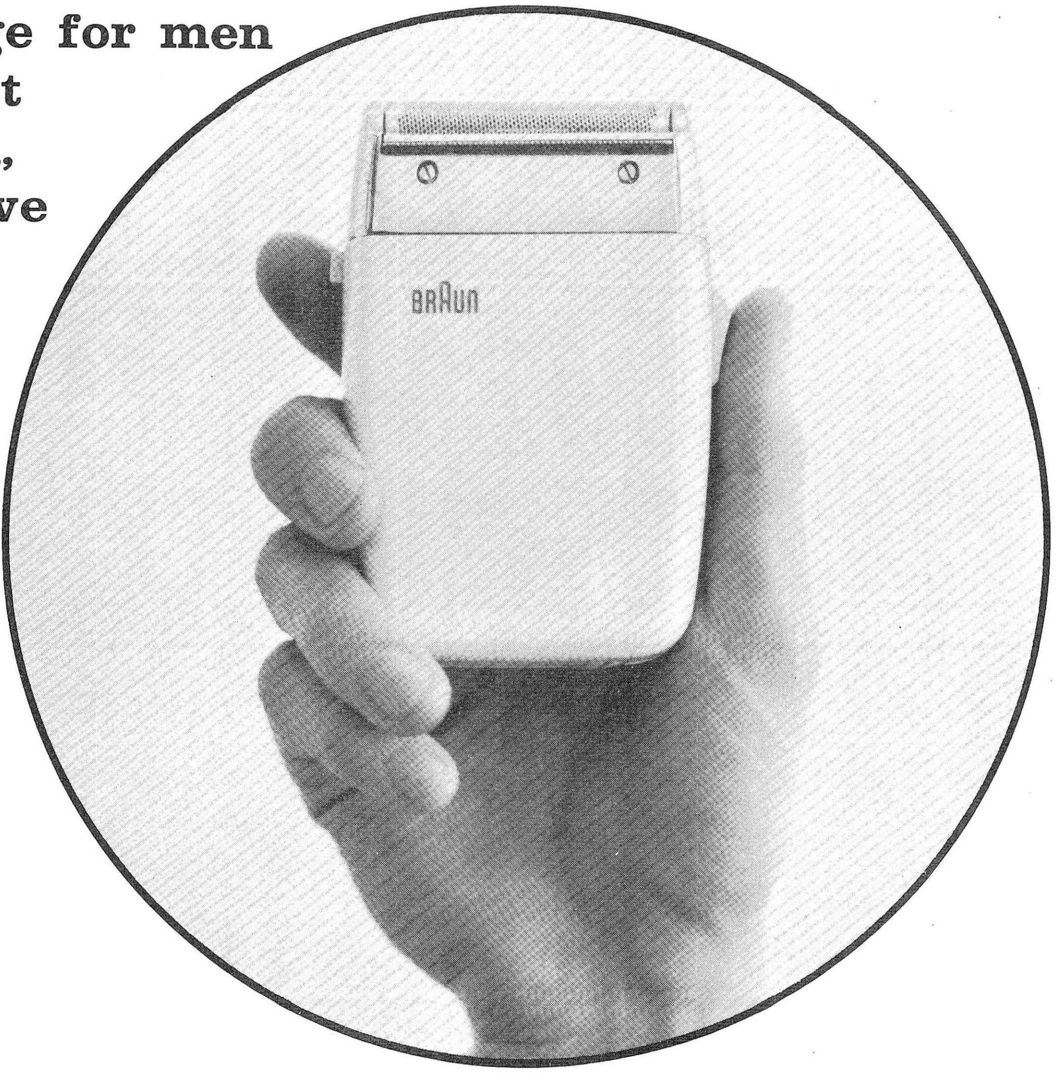
Japan Illustrated

The Japan Times *Quarterly Pictorial Magazine*

1963/VOL.1/NO.1

¥180

a message for men who want a smooth, easy shave



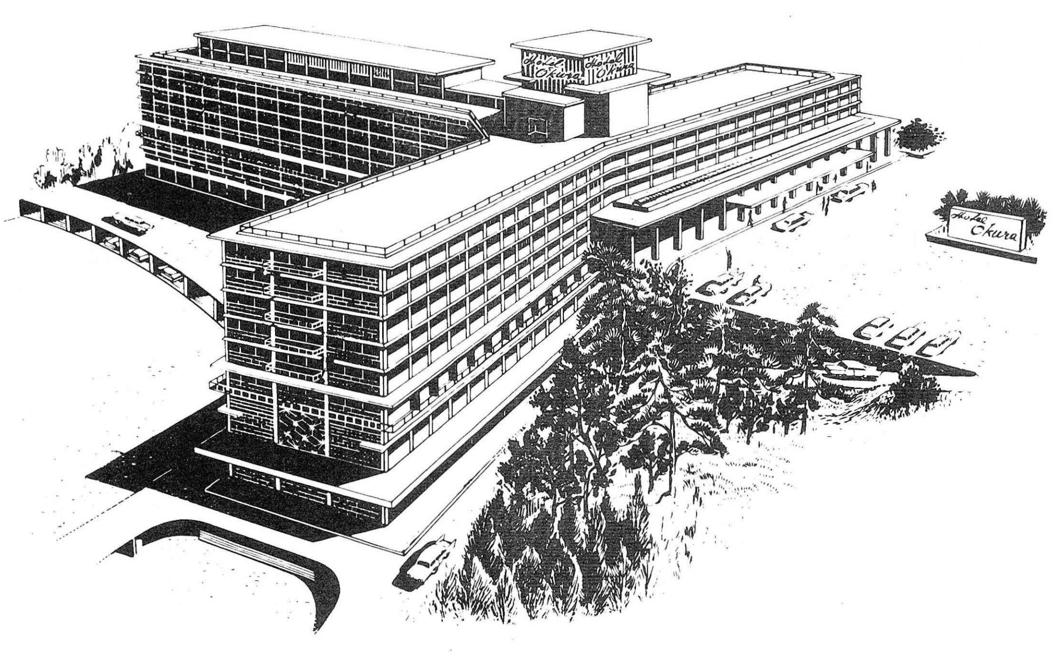
Here is good news for every man who is tired of shaving. The Braun SM 3 precision-engineered electric razor from West Germany can tackle the toughest beards yet still protect tender skin. It has a completely safe but supersharp blade only 0.04mm thick. And the clipper comb trims sideburns in a perfectly straight line. With its 110/220 volt switch the Braun SM 3 can be used anywhere in the world. Make friends soon with this easy-to-handle, close-shaving international favorite. Only ¥8,600 at department stores, jewelers, electric appliance dealers, drug and camera stores.

Braun SM 3

¥ 8,600

Imported by Braun Electric Japan K.K.
Sole Agent K. Hattori & Co., Ltd.
Braun Dapartment

Pride of the Orient



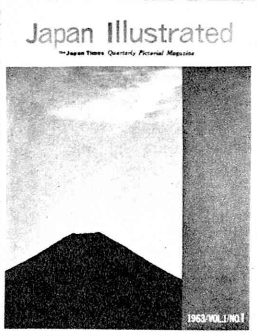
Hotel Okura elegantly symbolizes centuries of Japanese culture, enhanced by the modern inventiveness of the west. With Mt. Fuji as a background, The Okura is advantageously located in the heart of Tokyo, opposite the United States Embassy. Impeccably styled, air-conditioned guest accommodations include radio and television, of course. Cuisine is international, and lavishly served in a choice of atmospheric restaurants. Unusual luxuries include a Japanese Spa, Turkish Bath, Tatami rooms facing a Japanese garden.
Room Rate: Twin from $12.30

THE OKURA OFFERS:

- **550 luxurious air-conditioned guest rooms with private bath.**
- **1,500 seating capacity Banquet Hall with International Conference facilities.**
- **30 Banquet and Meeting Rooms.**
- **500-car Garage.**
- **6 exquisite restaurants, each with a superb International cuisine.**
- **Starlight Lounge.**
- **Men's Bar.**
- **Admirable headquarters for businessmen.**
- **Magnificent Swimming Pool.**

Hotel Okura

The Distinguished Hotel of Tokyo
Iwajiro Noda, President & General Manager
ADDRESS: 3 Aoi-cho, Akasaka, Minato-ku, Tokyo, Japan
CABLE ADDRESS: HOTELOKURA TOKYO



Cover Photo "Mt. Fuji at Dawn"
Photographer: Y o i c h i Midorikawa (1915—)No. 441, Nishiguchi-machi, Kamiishii, Okayama City. Midorikawa is one of Japan's most representative photographers of natural scenes.
He has published 10 photo albums including "The Inland Sea of Seto."

CONTENTS

Tokyo—Around the Clock 3

Distinguished Japanese Women
Calligrapher Miss Shunso Machi 15

Best of Japan
as Recommended by Noted Personalities
- Inamuragasaki—Lewis Bush 18
- Kurobe High Dam—Masayoshi Ohira 19
- Ukai Uchiyama's Sumie—Roka Hasegawa 22

The Whiz Girls of the Orient 24

Hand-Drawn Movies
Toei Animated Cartoons
The Cradle of Children's Dream 30

The White Heron
Photos by Tokutaro Tanaka 34

The Pleasures of Traveling in Japan
by Ayako Totsuka 36

2-Day Sightseeing Tours from Tokyo
- Nikko 38
- Fuji, Hakone 42
- Oshima, Hachijo Islands 48

Shopping Guide 50
Dining 56
Night Life 60

Guide to Annual Events 62
Guide to Immigration Procedures 62

Layout:
Koji Detake
Photographs:
Masaru Mori, Michio Noguchi and staff photographers

MESSAGE

With the world on the threshold of supersonic travel, one would think the outside world would have a clearer picture of Japan. However, one finds during one's travels abroad that a surprising number of people still lack knowledge of the true situation. Just what is the true picture? The Japan Times' new quarterly magazine, "Japan Illustrated," has come into being for the sole purpose of bringing to light this true picture.

The heretofore bi-annual tourist supplement which has had a strong following since its inception in 1958 has been incorporated as part of the quarterly magazine. I feel that this new publication which will be devoted towards providing more information on all phases of Japanese life and "things Japanese" should create greater enthusiasm and understanding among foreigners. Being of graphic style layout, emphasis is placed on illustrations and pictorial coverage.

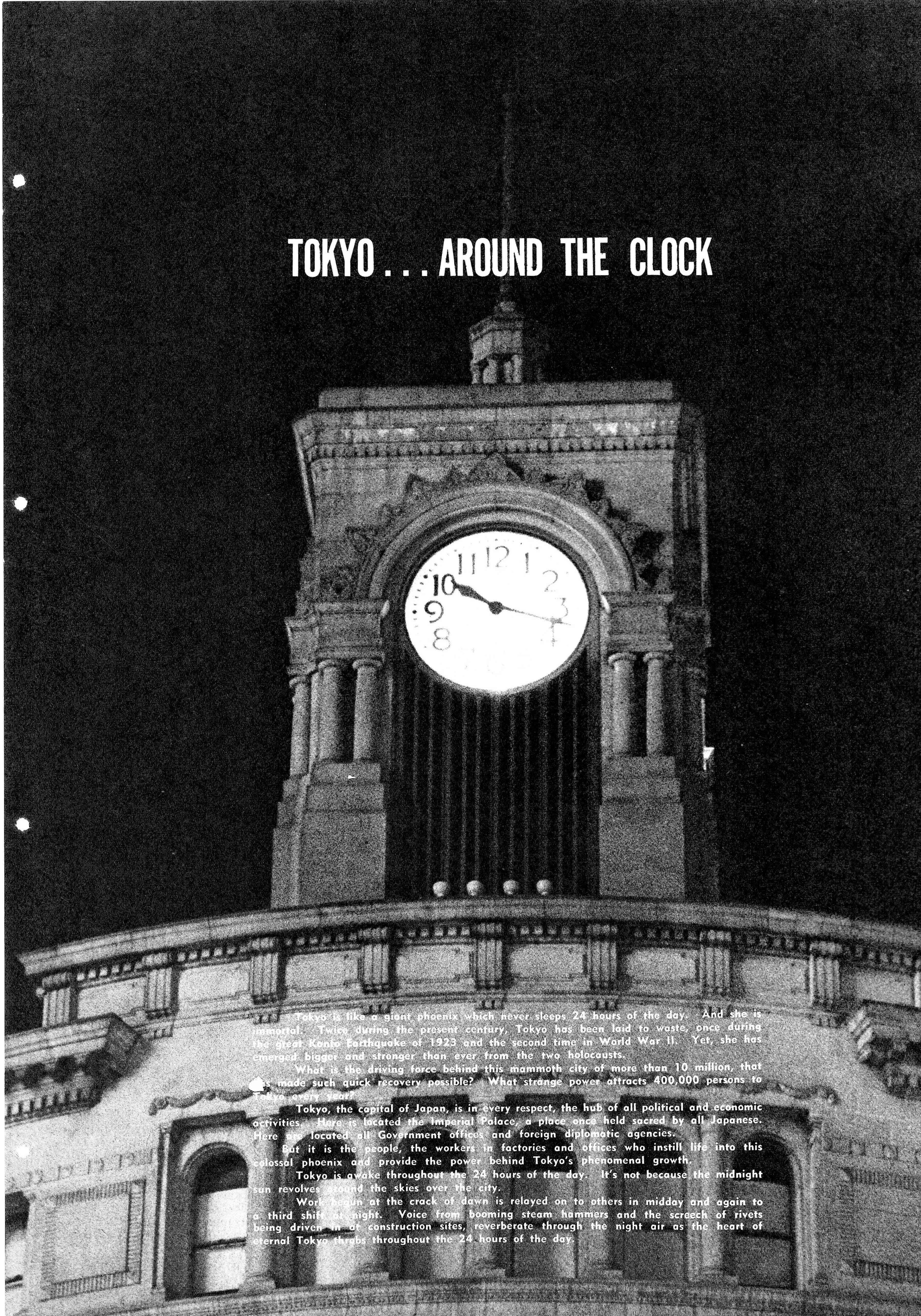
It is our aim to furnish overseas readers a first-hand text on Japan today and to foreign visitors and residents an indispensable companion during their travels in Japan.

Shintaro Fukushima
President
The Japan Times, Ltd.

Japan Illustrated
Vol. 1, No. 1, October 1963
Published by
The Japan Times, Ltd.
President: SHINTARO FUKUSHIMA
HEAD OFFICE: 1, 1-chome, Uchisaiwai-cho, Chiyoda-ku, Tokyo, Japan . . . . . Tel. 591-5311
OSAKA OFFICE: Yodoyabashi Bldg., 34, 1-chome, Nakanoshima, Kita-ku, Osaka . . . . . Tel. 202-3591
YOKOHAMA OFFICE: Kaiyo Kaikan Bldg., 1, 1-chome, Kaigandori, Naka-ku, Yokohama . . . . . Tel. 20-8488
DOMESTIC PRICE
¥180 (postage ¥50) per copy, Subscription Rate:
1 year: ¥720 (postpaid), 2 years: ¥1,440, 3 years: ¥2,160
OVERSEAS PRICE
90 ¢ per copy (postpaid), Subscription Rate: 1 year: $3.50 (including seamail cost), 2 years: $6.50, 3 years: $8.75
* AIRMAIL POSTAGE EXTRA *

A scene from R. Strauss' opera "Salomé" staged at Osaka International Festival

TOKYO . . . AROUND THE CLOCK



Tokyo is like a giant phoenix which never sleeps 24 hours of the day. And she is immortal. Twice during the present century, Tokyo has been laid to waste, once during the great Kanto Earthquake of 1923 and the second time in World War II. Yet, she has emerged bigger and stronger than ever from the two holocausts.

What is the driving force behind this mammoth city of more than 10 million, that has made such quick recovery possible? What strange power attracts 400,000 persons to Tokyo every year?

Tokyo, the capital of Japan, is in every respect, the hub of all political and economic activities. Here is located the Imperial Palace, a place once held sacred by all Japanese. Here are located all Government offices and foreign diplomatic agencies.

But it is the people, the workers in factories and offices who instill life into this colossal phoenix and provide the power behind Tokyo's phenomenal growth.

Tokyo is awake throughout the 24 hours of the day. It's not because the midnight sun revolves around the skies over the city.

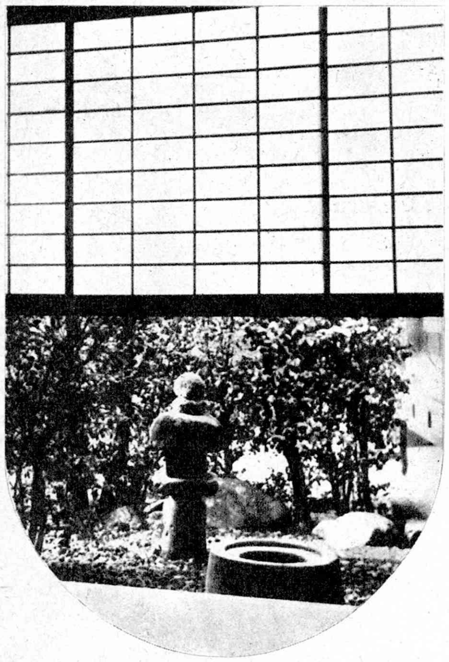
Work begun at the crack of dawn is relayed on to others in midday and again to a third shift at night. Voice from booming steam hammers and the screech of rivets being driven in at construction sites, reverberate through the night air as the heart of eternal Tokyo throbs throughout the 24 hours of the day.

Tokyo Central Fish Market

Dawn is still distant. Everything is enveloped in quiet and darkness. But the Central Fish Market in Tokyo is bustling with activities. Thousands of tons of fish have been unloaded in this gigantic market which supplies the citizens of Tokyo with fresh fish every day. The mountains of fish disappear in a matter of hours before the day breaks as fishmongers cart them away by the truckloads.

Morning at Meiji Shrine

A morning mist hangs heavily on the sacred precincts of Meiji Shrine, dedicated to the great Emperor Meiji, the founder of modern Japan. This is a sanctuary located in the heart of the Metropolis but completely cut off from the din and bustle of the city. Meiji Shrine is one of the centers of the Japanese people's veneration and respect. With the break of dawn, the white-robed priests are seen going to work in the shrine.



Mitsukoshi
Where Old Japan Joins Modern Shopping Ease

Mitsukoshi, the largest department store chain in the Far East, offers you convenience, value and quality on every single floor. It has met all the needs of careful shoppers for more than 300 years, and has a proud tradition of courtesy and service.

Whether you are looking for gifts and souvenirs or fashions, furnishings and daily necessities, Mitsukoshi stores provide them in abundance. A large selection of imported goods and special-size garments is also available.

Visit Mitsukoshi soon for the answers to all your shopping. Overseas parcels may be shipped direct from the Nihonbashi Main Store.

MITSUKOSHI
LEADING DEPARTMENT STORE IN THE ORIENT
Telephone / TOKYO 270-3111, 241-3311
MAIN STORE/7-1, MUROMACHI, NIHONBASHI, CHUO-KU, TOKYO

Bus Stop Near a Mammoth Apartment House
One of the biggest problems of growing Tokyo is the housing shortage . As one means to solve this problem, numerous mammoth apartments called "Danchi" have been constructed in the suburbs of the city by the metropolitan government and other public organizations. Many of the inhabitants of the giant collective apartments are young men and women who have to commute to work to the business centers of Tokyo. Every morning, the healthy young faces of these workers are seen at the bus stop forming a long queue.

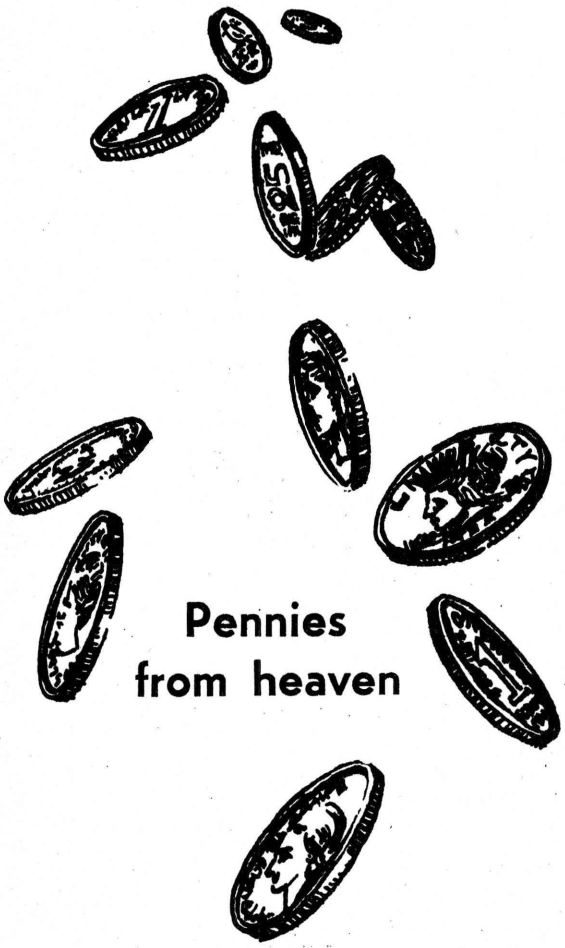
Work Site
Young girls with deft fingers assemble transistors in a modern equipped air-conditioned plant. These transistors go into the manufacture of high-precision instruments and machines. Clerks are busy as work in a modern office.

Meals

A variety of eating places from small eateries to gigantic restaurants are found practically everywhere in Tokyo. The variety of dishes served is also numerous, from Japanese food to Chinese and Western cuisine. The restaurants overflow with customers at every mealtime.

Imperial Palace Plaza

The Imperial Palace surrounded by a moat and dotted with clusters of trees, is located in the very heart of bustling Tokyo. It has a serenity all by itself. The plaza in front of the main gate to the palace is an appropriate place of recreation for the citizens of Tokyo. The plaza is full of workers during the lunch recess, frolicking on the spacious grounds. It also provides a resting place for the tired workers after the day's work is over.



Pennies from heaven

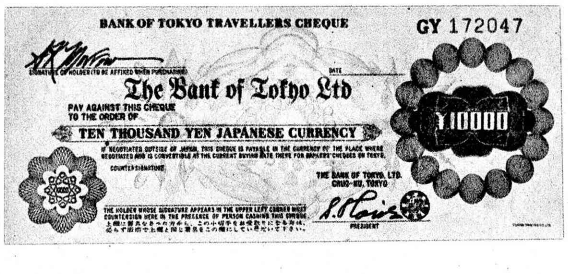
. . . this is alright as the words of a song. But in actual life, pennies don't come raining down. "A penny saved is a penny earned", is an old saying that still holds true today. We, the Bank of Tokyo, are always at your service regarding your savings with which you, no doubt, want to build up for the future.

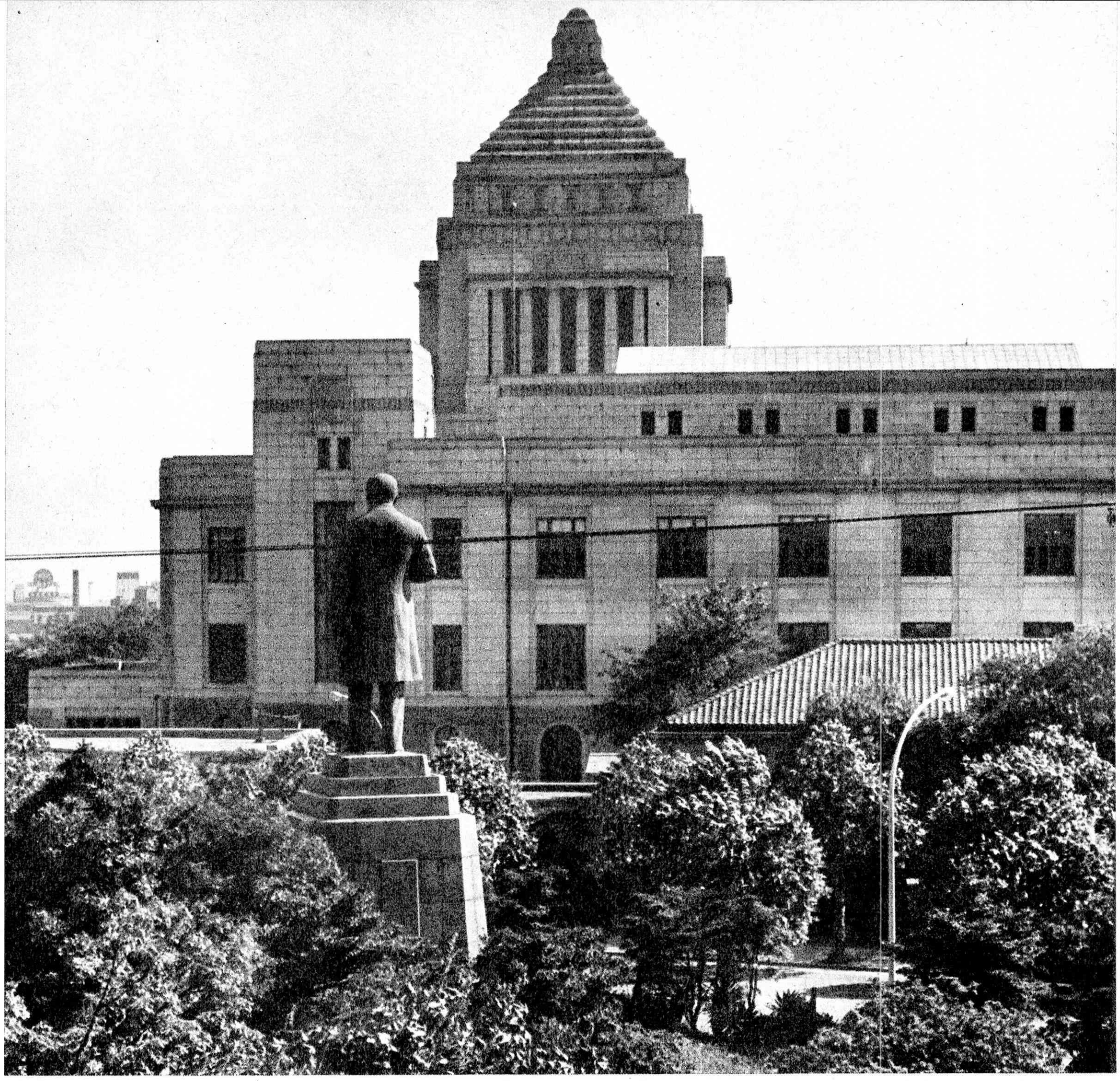
But that is only a part of our widely diversified functions. The Bank of Tokyo handles the greater part of Japan's international trade transactions and foreign investments coming into it. When doing business with Japan, be sure to contact us. Our 22 overseas branches and 22 representative offices throughout the world, together with our 25 domestic branch offices will be only too glad to give you the very best in banking assistance.

And when you're travelling in Japan, don't forget Bank of Tokyo's convenient Yen Travellers Cheques which protect your travel funds 100%. They are available at our head office or at any of our branch offices in Japan and abroad. Remember, Bank of Tokyo takes care of your money matters with speed, efficiency and courtesy. So why not drop in and see us.

BANK OF TOKYO

Head Office: Tokyo, Japan





National Diet Building

Tokyo's office center is the district surrounding the Imperial Palace. Government offices and foreign diplomatic agencies are located here. Among these offices and agencies soars a huge building. This is the National Diet Building which symbolizes the center of Japanese politics.

Department Stores

Department stores are one of the landmarks of Tokyo. They are world-famous for their huge scale of business and the kindness of their employes. Practically everything can be obtained in these department stores.

This "Beauty from the Orient" owes her satin-smooth complexion and alluring charm to the skillful blending of oils, herbs and secret beauty ingredients which has made Shiseido famous. Throughout Japan, Hawaii and Southeast Asia Shiseido's unsurpassed quality has established it as the fifth largest cosmetics company in the world. Shiseido offers 400 different types ranging from foundation cosmetics to all types of skin-care items.

Remember....... Shiseido for youth and beauty.

SHISEIDO
GINZA TOKYO

Construction

A great construction boom is sweeping Tokyo. Old buildings art being demolished and skyscraping modern structures are springing up like mushrooms after a rain. Superexpressways are crisscrossing the city.

Expansion work on the National Stadium where the track and field events in the Tokyo Olympic Games scheduled for October next year, has been nearly completed. It will accommodate 75,000 spectators. Other Olympic facilities—indoor gymnasium, swimming pool,

Olympic Village and other venues—are undergoing expansion. Hotels to accommodate the tens of thousands of foreign visitors to the Olympic Games are springing up.

The photo above shows a superhighway crossing in Nihonbashi, the business center of Tokyo. The highway connects Tokyo International Airport with the center of the city in a matter of minutes.

The other photo shows the second National Stadium being constructed in Komazawa, western suburbs of Tokyo.

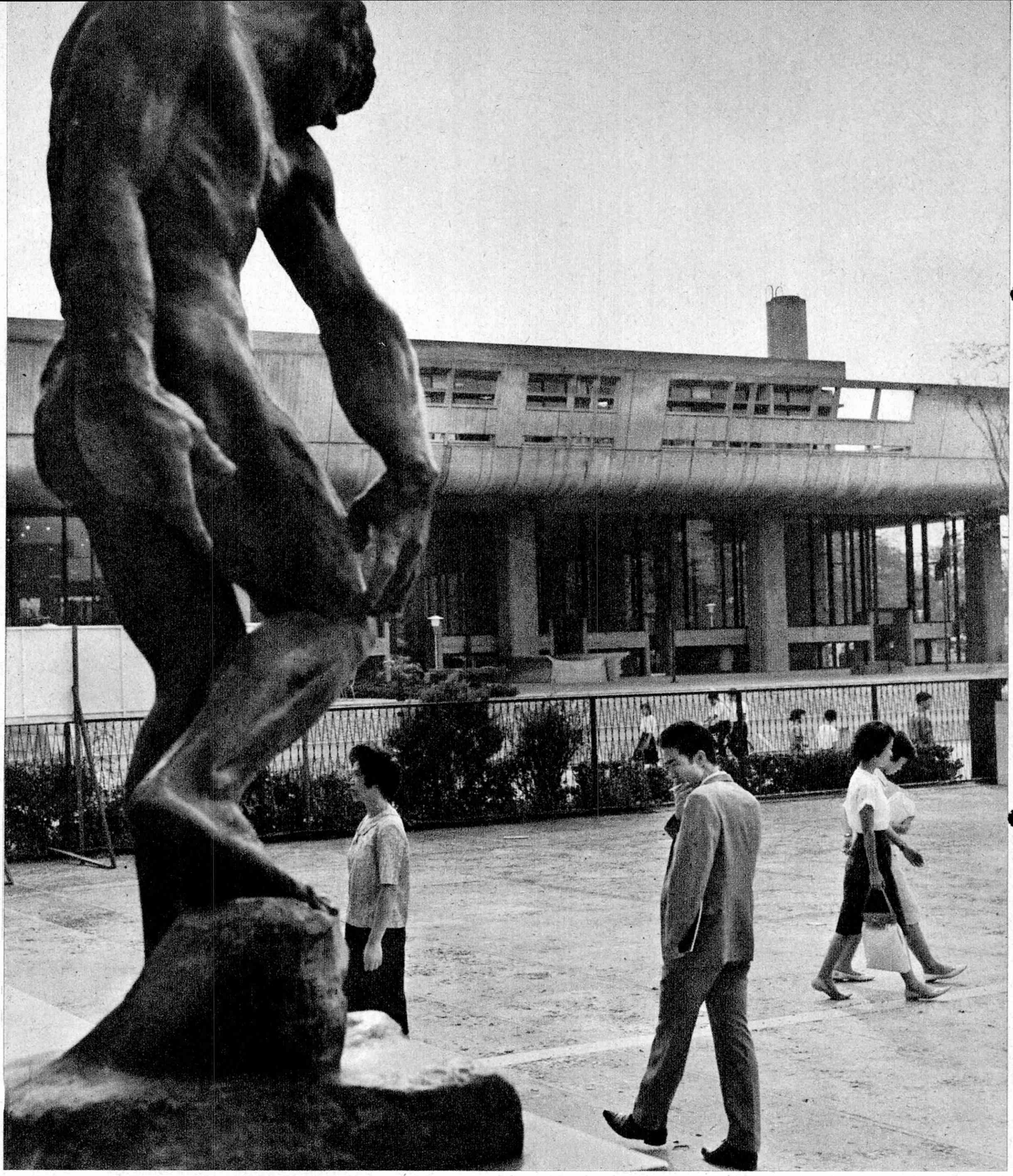
The Blooming State of Japan's Economy!

Japan's economic condition is now in full bloom. And behind this, is the Sanwa Bank, rendering its reliable banking services and facilities, whenever and wherever needed. The challenges of tomorrow, will require firm and well determined decisions. And you'll find the Sanwa Bank then, just as now, advising, assisting and contributing towards a continuous full bloom.

THE SANWA BANK LTD.

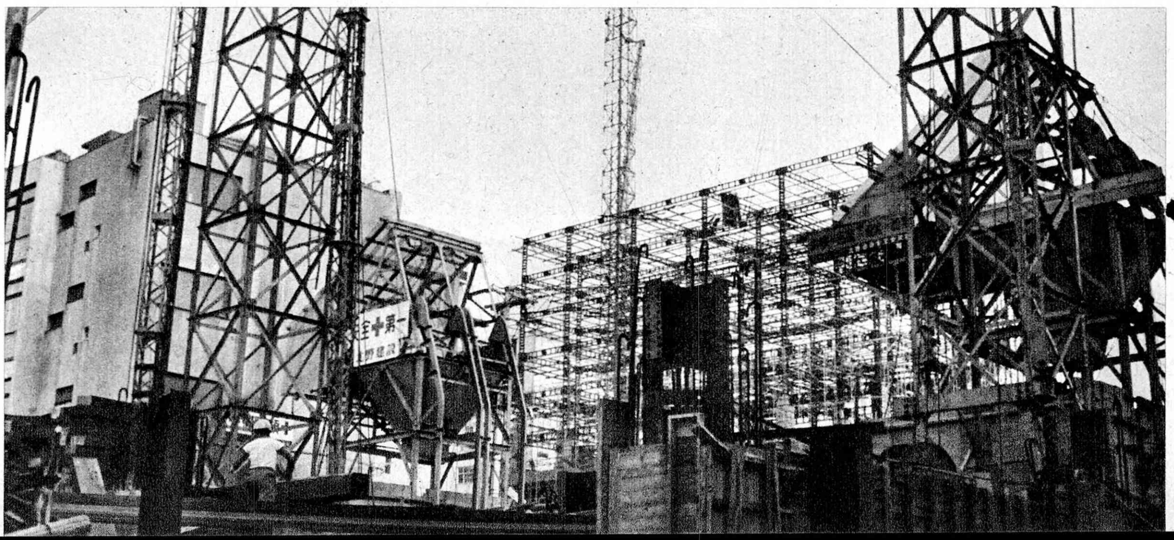
HEAD OFFICE: OSAKA
JAPAN: 187 BRANCHES

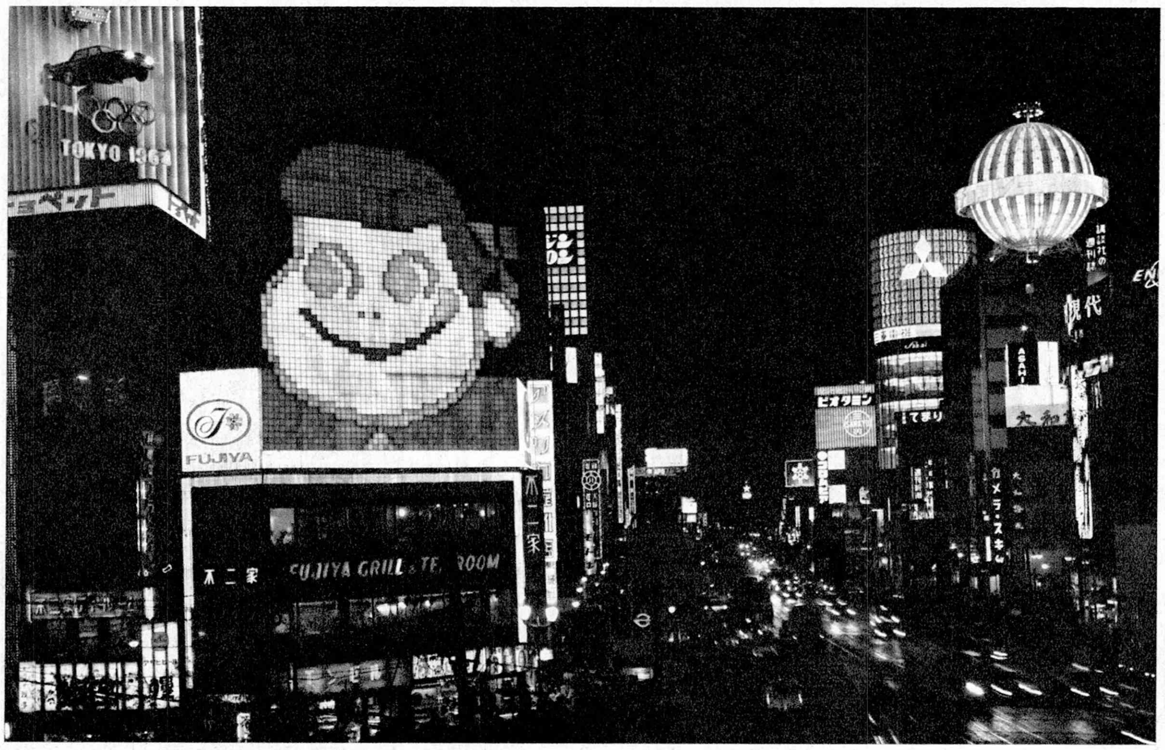
OVERSEAS: LONDON, NEW YORK, SAN FRANCISCO, TAIPEI . . .



Ueno Art Center

Ueno Park is one of the largest parks in Tokyo with a total area of 840,000 square meters. Here is found the famous Kaneiji Temple dating back to the early Tokugawa era. Here also are located numerous cultural and art establishments such as the National Museum, National Science Museum, National Library, Museum of Western Arts and the Tokyo Festival Hall. This area comprises a gigantic art center. Numerous arts exhibition and musical performances are held here attracting tens of thousands of people.





Supermarkets

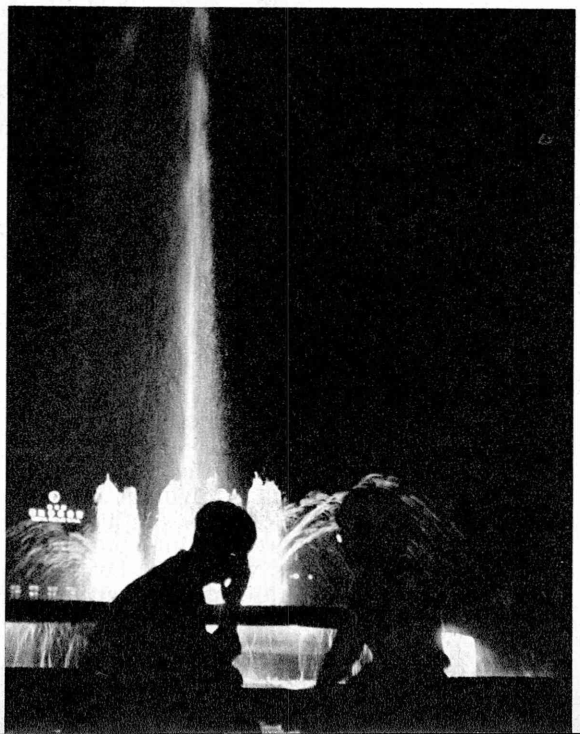
Supermarkets are located in large residential districts in the suburbs of the city. Here, as evening approaches, housewives converge on the supermarkets to buy their food for the evening meal. A variety of foodstuff is available at the markets. Fresh vegetable and fruits are particularly appealing.

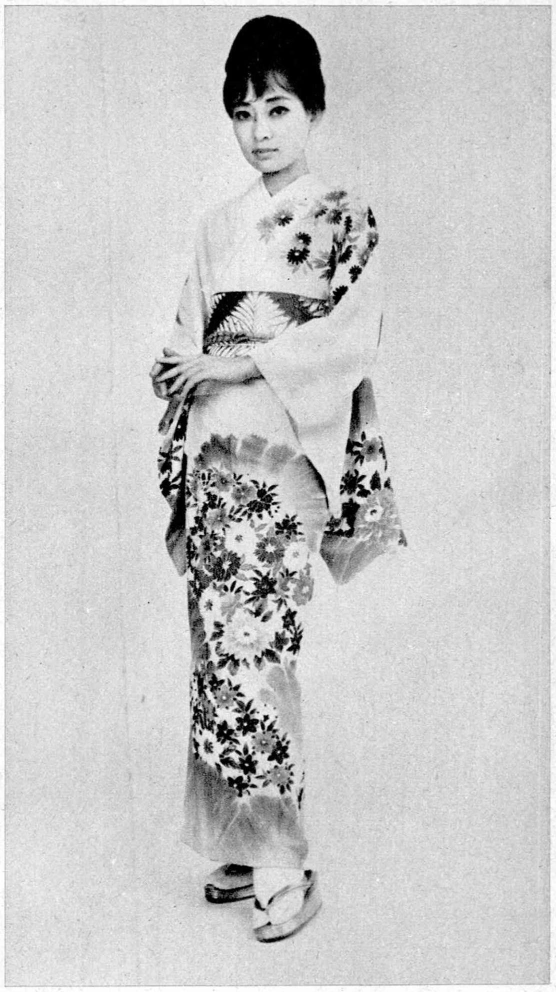
Ginza at Night

Ginza is the shopping center of Tokyo. Glittering neon lights illuminate the street at night. Young men and women, after a hard day at the office, make it a custom to stroll through the busy street of Ginza before going home.

The Young Generation

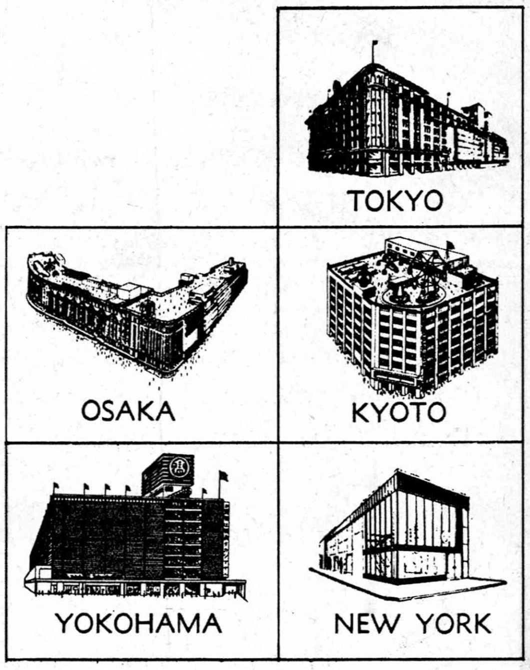
The young generation in Tokyo has grown up unfettered by old customs prevalent before the war. They are spending their days in sports, studying and dating, enjoying the best years of their lives. Two young lovers whisper to each other beside a fountain in a park.





MAJOR DEPARTMENT STORE IN THE ORIENT

Takashimaya



- American Express and Diners' Club Credit Cards for foreigners honored.
- Member of Intercontinental Group of Department Stores.

Tokyo International Airport

Offices and factories have finished their day's work. Theaters and movie halls have closed their doors. People are seen hurrying home as night falls on Tokyo. But, here at Tokyo International Airport, the thunder of jet engines pierces the still of night as dozens of aircraft arrive or take off from the airport. The lobbies of the airport terminal building are filled with passengers waiting to board a plane that will take them to Europe, Southern Asia or the United States in a matter of hours.

Distinguished Japanese Women (1)

Calligrapher Miss Shunso Machi Combines the Old and New of Japan in Her Works

Calligraphy written with brush and india ink has been considered a peculiar form of art since ancient times in both China and Japan.

There are three forms of letters in Japan today—Chinese characters which were introduced into Japan around A.D. 400, and original Japanese hiragana and katakana developed 400 years later. Chinese characters are hieroglyphic while the two Japanese kana phonetic.

Japanese calligraphy is a combination of Chinese characters and kana written in a jet black ink called "sumi" with a brush, or "fude."

Japanese calligraphy is not merely a form of penmanship in which letters and characters are written by a soft brush on a piece of paper. It is more a type of painting because of the delicate lines and various shades of the ink denote.

The order of writing a Chinese character or a Japanese kana is fixed from the beginning. The strokes of the brush must always follow this order.

Therefore, a calligrapher is like a painter. He must follow the exact strokes in forming his characters and letters.

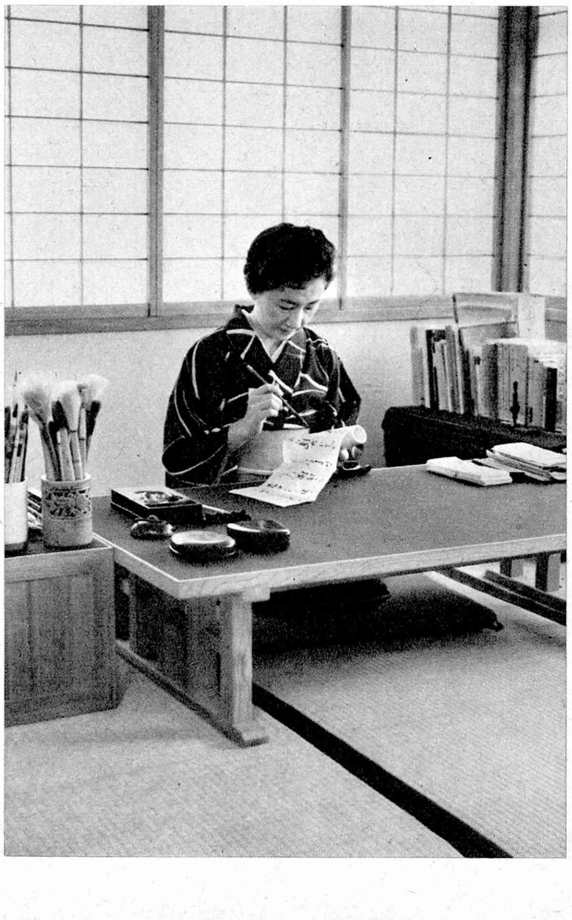
The completed calligraphy presents an "Oriental taste" because of the various shades and thickness of the characters and letters. It gives a viewer the impression that calligraphy is a universe in itself.

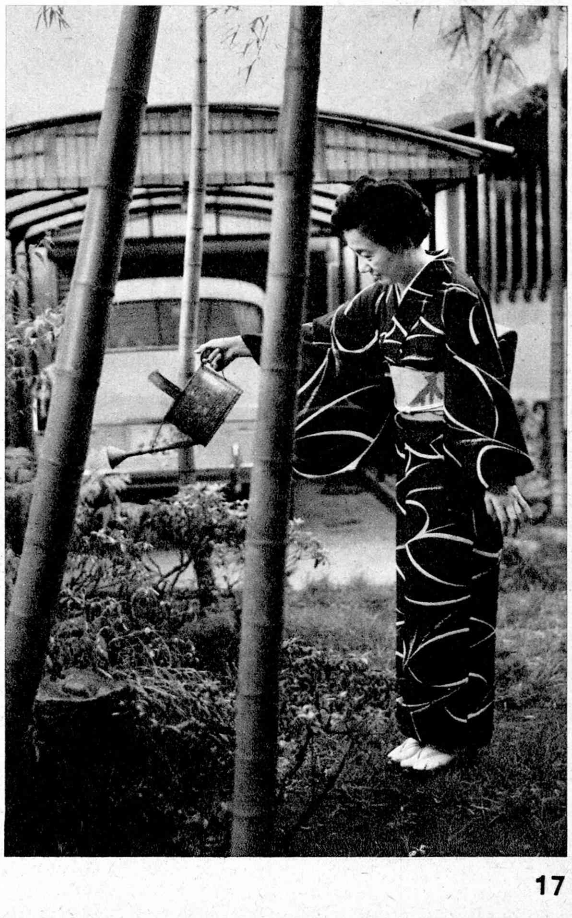
Calligraphers pay particular attention to their tools—paper, brush, sumi and "suzuri" which is used to produced liquid ink from the block of solid sumi. Each of these tools are objects of art with long traditions.

There are three schools of calligraphy in Japan today. One is the classical school which uses as its material Chinese classical works, Buddhist sutras, waka (Japanese 31-syllable ode), haiku (Japanese 17-syllable verse) and kingen (wise sayings and maxims). The second is the avant-garde school which places emphasis on calligraphy as a formative art. The third is the middle-of-the-road neoclassic school.

Miss Shunso Machi, who is introduced here, is one of the most representative of women calligraphers in Japan. She belongs to the neoclassic school. She describes her art in the following words: "The characters and letters in calligraphy must have a meaning. After this is clarified, they must also be formed beautifully. This is the true significance of modern calligraphy."

The work on the preceding page indicates the Chinese character "izumi" (a spring). It contains elements which match what we call the modern way of living and also incorporates the features of modern architecture in its creativity. Miss Machi also seeks material





for her work in the modern poems of Japanese as well as Japanese poets.

Miss Machi has a wide variety of tastes. She is not only adept at Japanese dancing but also composes haiku and is an expert in tea ceremony.

She is a quiet, typical Japanese girl wearing kimono suited for the four seasons of the year. But demure Miss Machi sometimes springs into activity by driving a car in kimono when going to her atelier.

There are several million enthusiasts studying calligraphy in Japan today.

Artist Machi is one of the most representative of its women calligraphers, combining the old and the new of Japan in her creations.

BEST OF JAPAN —As Recommended by Noted Personalities

Lewis Bush is a Londoner who first came here in 1934 to teach English at a high school and has spent 20 years in Japan since then. He has written several books on Japan including "Clutch of Circumstances" in which he related his wartime experiences as a Japanese prisoner of war. He is now with the Japan Broadcasting Corporation (NHK).

Inamuragasaki —Lewis Bush

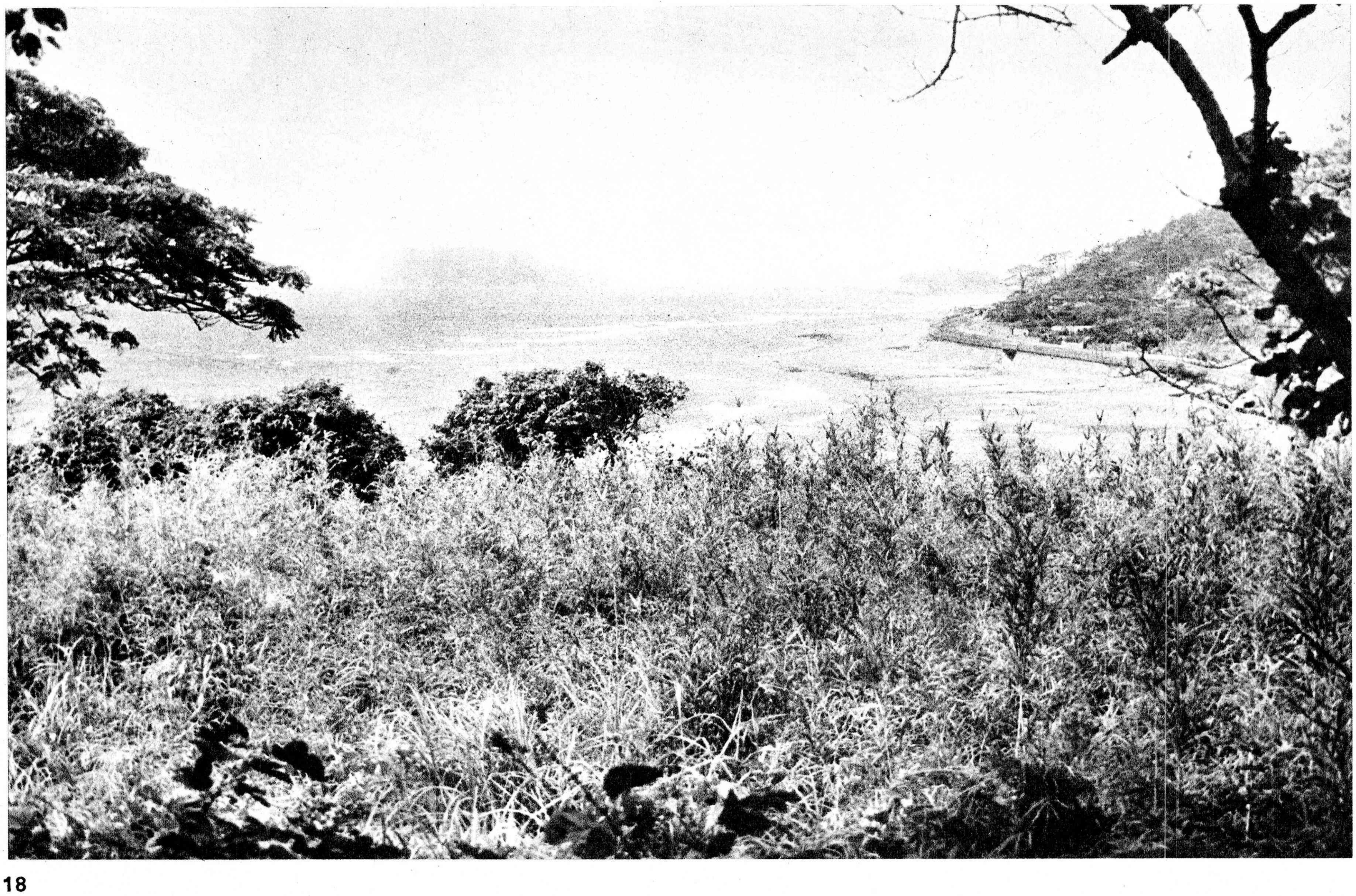
My first sight of Japan was of a cone-shaped island, in the approaches to the Straits of Shimonoseki, hovering it seemed above a glassy sea, and emerging with the fishing boats, like a wraith in the false dawn of a summer's morning.

The impression is still vivid, but in due course it was joined by others which have become equally as indelible upon the memory: Lake Biwa, and Chikubushima in the sunset; Mount Iwaki in the sun of a winter's morning; the cerulean blue of Lake Towada, and the rushing clear waters tunbling down through the birches from Mount Hakkoda; Saihoji, at Kyoto, in the quiet of evening; the charm of Hirado; clouds above Lake Shinji, at Matsue; Matsushima, the aweinspiring cliffs and soft green of the Oki Islands, and so many more.

It is still many years ago since I stood for the first time on a rocky, pine-clad promontory at Inamura, beneath a cloudless sky, with the rising tempest from the south-west creating a string background to the rumble and roar of percussion created by the ocean pounding the shores of Sagami Bay.

Seewards, the smoke from Mount Mihara on Oshima was flattened like a arrow pointing northwards. Above the bridge of Enoshima the majestic summer-black cone of Fuji-no-yama rose like a sentinal above the lesser peaks, the undulating hills of Miura and Izu, and white flecked waters of the Bay rolling shorewards from the coasts of the Americas.

And here at Inamura remain the scenes and atmosphere closest to my heart, where the murmur or the roar of the ocean lulls me to sleep within our pine-fringed valley, where on a New Year's morning Fuji San presents herself in all the glory of a painting by Hokkusai, where the temple bells from Kita-Kamakura echoes across the hills, and where in all the moods of weather or season, morning, noon and night, Sagami Bay provides balm for the heart and mind of one who has never been happy very far away from the sea.



Masayoshi Ohira has been the Minister of Foreign Affairs of Japan since July 18, 1962. He served previously as Chief Cabinet Secretary for two years.

Kurobe High Dam —Masayoshi Ohira

In singling out something representative of Japan, some people would choose products of traditional Japanese culture often associated with such esoteric terms as sabi or wabi; others, perhaps its natural beauty or human warmth.

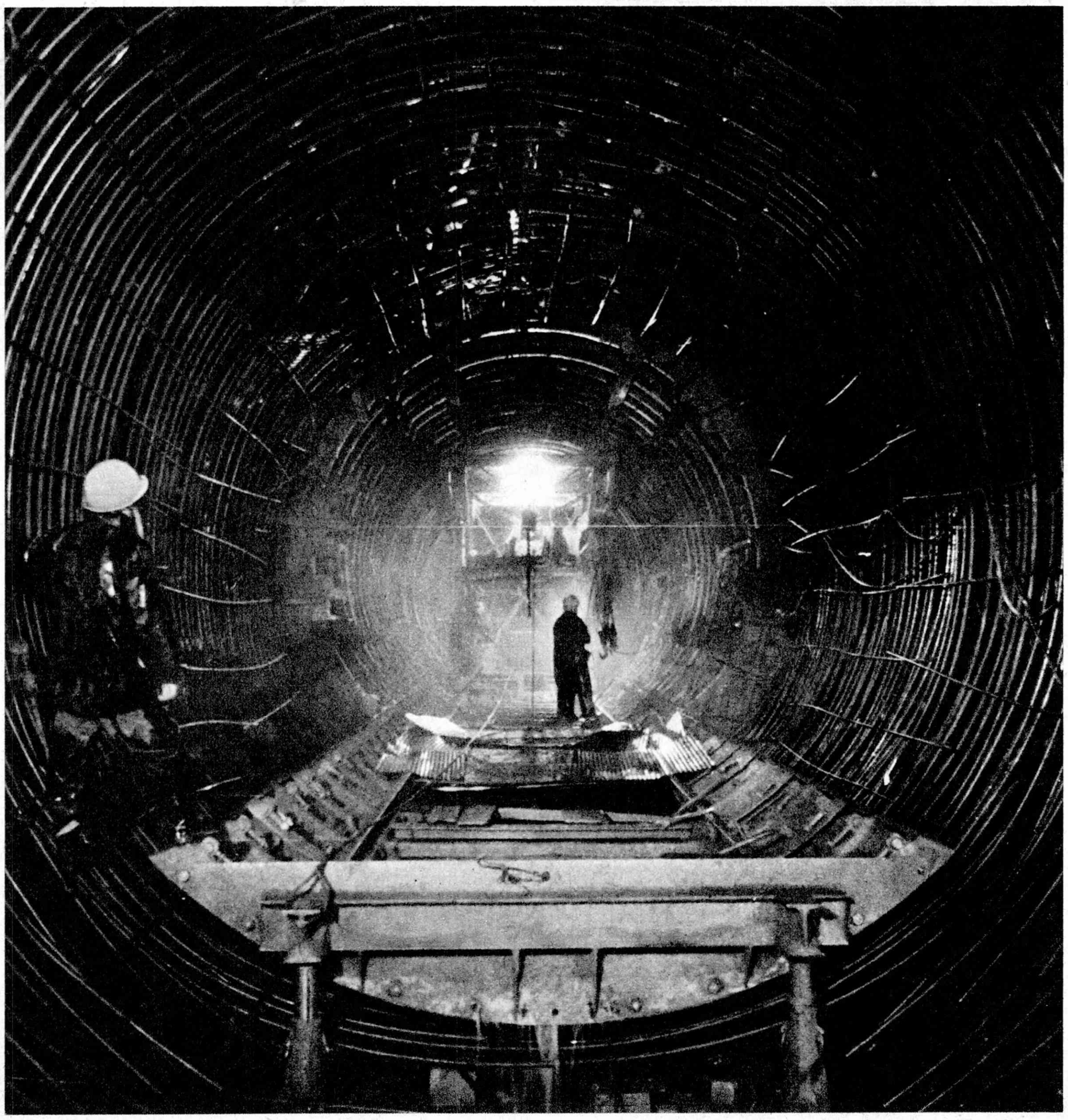
My choice is the new No. 4 Kurobe River Power Plant, better known as Kurobe Dam. Constructed deep in the heart of the northern Japan Alps, the power station and the dam represent the epitome of Japanese construction engineering techniques.

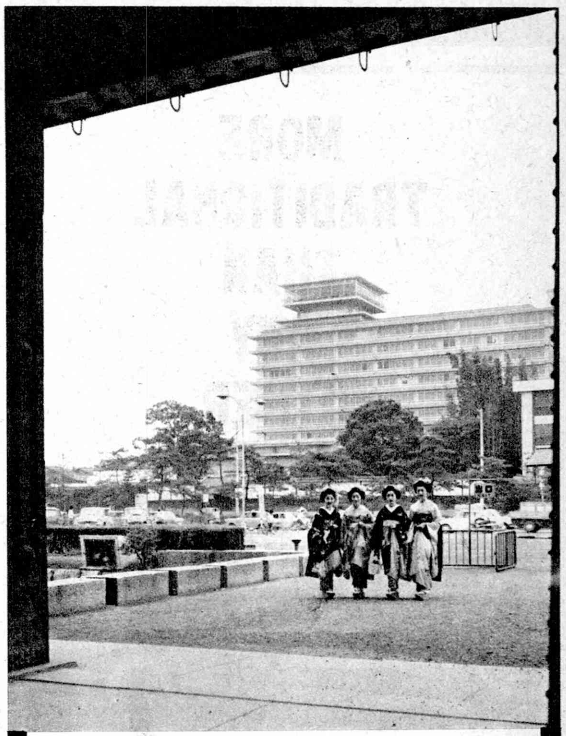
Because of its virtually inaccessible location, the project had to begin with construction of a 22.3-kilometer road to reach the area, 5.4 kilometers of which had to be tunneled through the Rocky Desolation of the Alps.

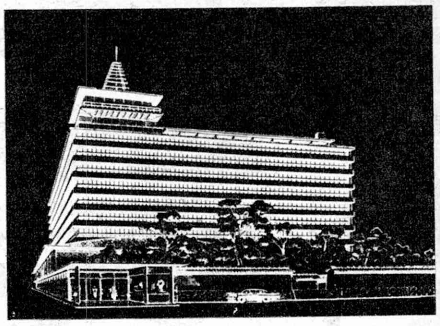
The entire project, planned and executed by the huge Kansai Electric Power Company, took seven years to complete, cost a staggering ¥51,300 million and required 9,900,000 man-hours. Among the world's arch dams, Kurobe ranks fourth; it is the biggest in Japan. At its base, the dam wall measures a massive 40 meters thick.

Cold figures are but an inadequate measure of the dimensions and the human effort behind this great construction achievement.

I hope many people, both foreign and Japanese, visit this dam and witness this magnificent monument to Japanese technology, a symbol of human endeavor to exploit nature for the welfare of mankind.







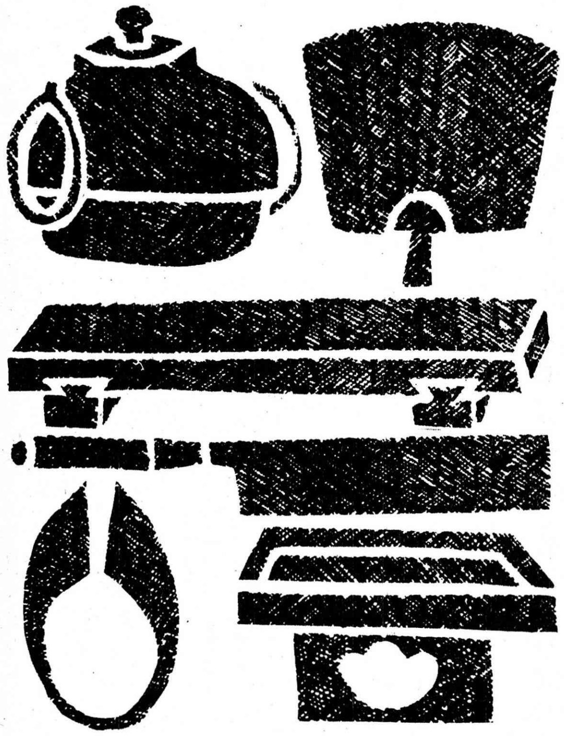
— Seeing Kyoto means knowing the real Japan —
So don't fail to stay at this famous International Hotel Kyoto
— It's the best and serves you the best —

TARIFF:
Single $ 5.60
Double $ 9.00—16.00
Twin $11.00—18.00
Suite $36.00
De Luxe Suite $119.50
Japanese Room $10.00—20.00

International Hotel Kyoto

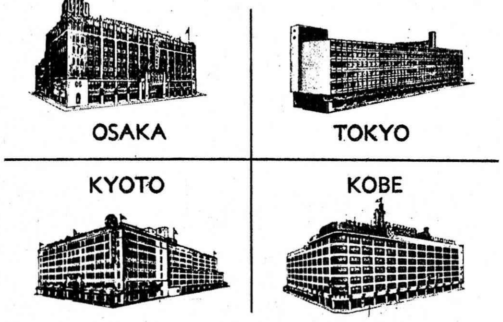
Nijo, Kyoto City, Japan
Phone: (23) 9171
Cable Address: INTERHO KYOTO
Telex No. 338-58 INTERHO KYO

MORE TRADITIONAL THAN ANY OTHER

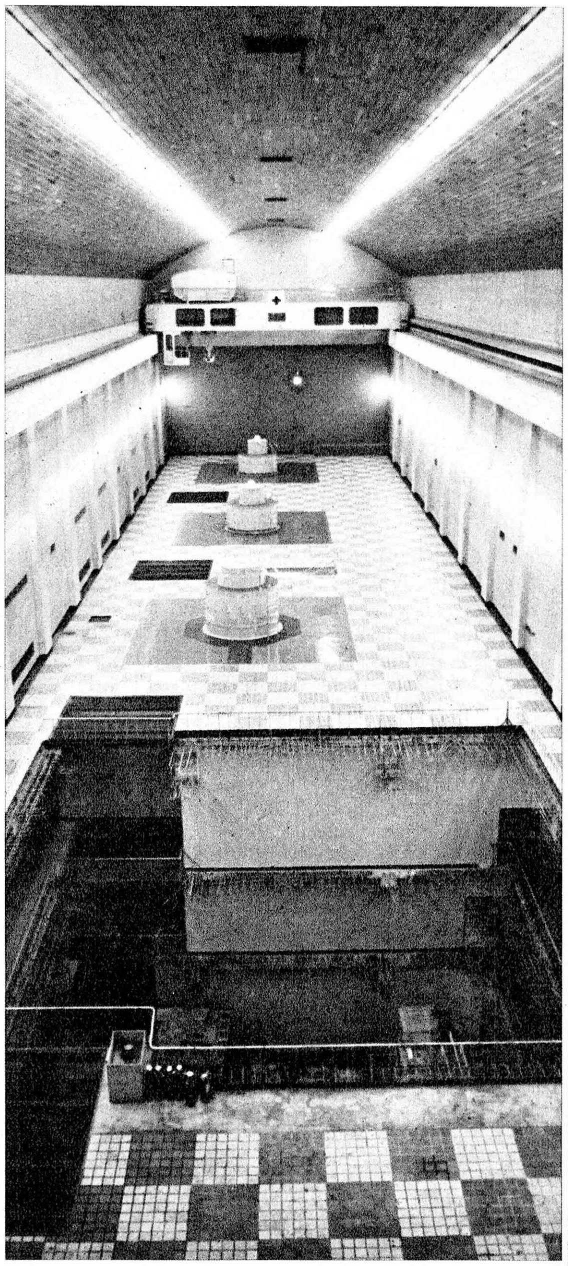


AND MORE CONTEMPORARY THAN ANY OTHER..........

We are proud that Daimaru is one of the most advanced and largest department stores in Japan. But we are also very much concerned about traditional merchandise. This is because Daimaru has 250-year history since its establishment in Kyoto, the ancient capital full of tradition.

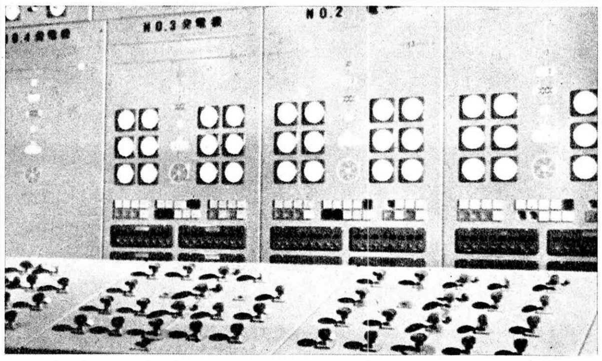


Daimaru
DEPARTMENT STORES

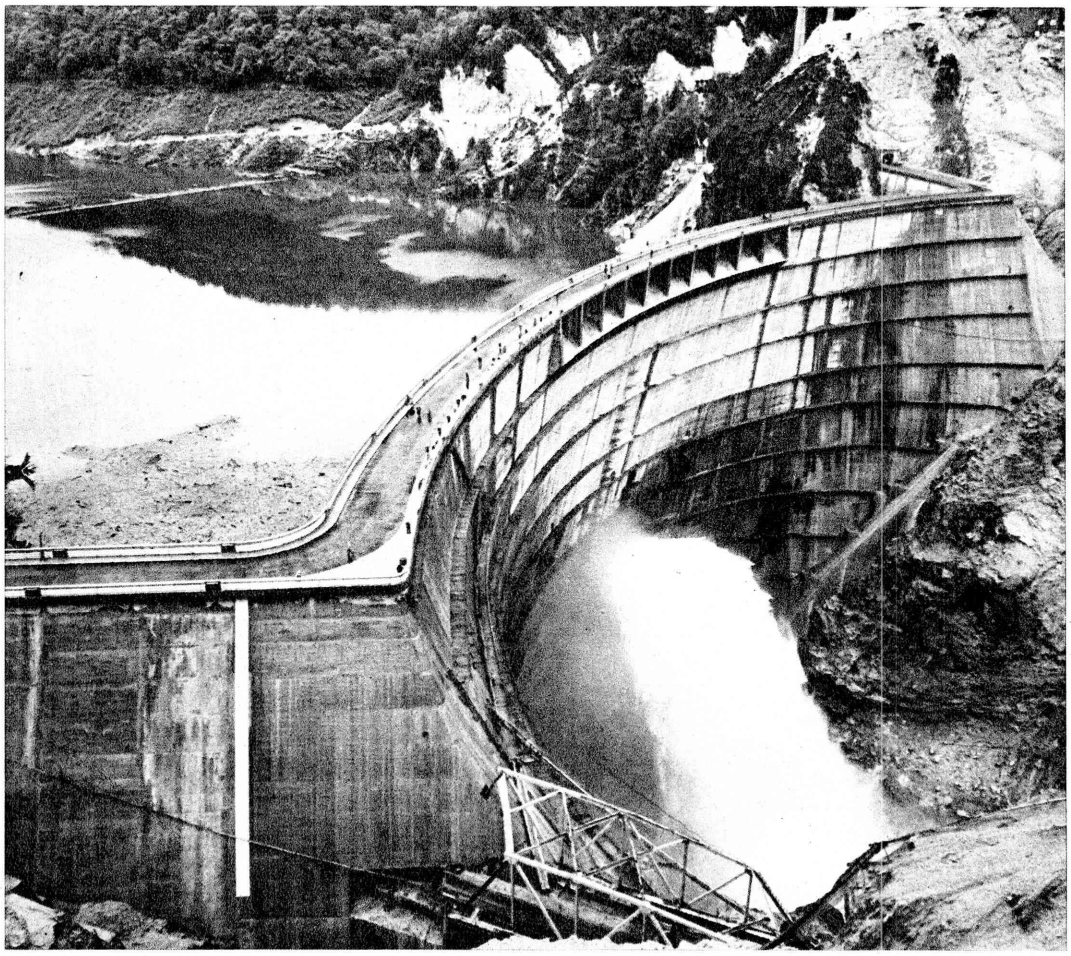


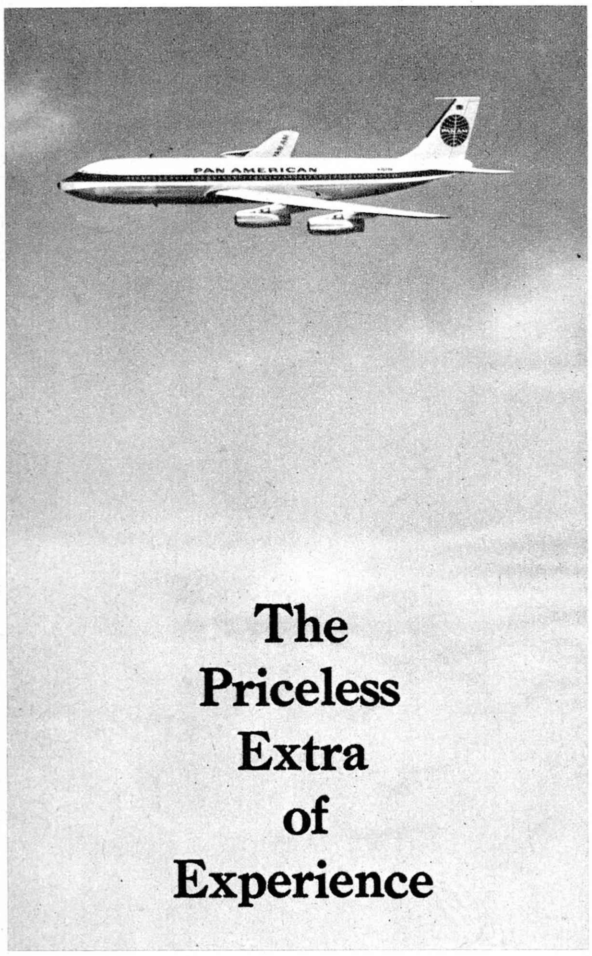
Generator room

Power cable holes leading to underground power station



Distributing board





THINK FOR A MOMENT of the many choices we make in life which are determined by our confidence in somebody's experience.

Choices in important things, like selecting a doctor, a lawyer, or an investment counselor. In less important things, like having something repaired. In even minor, everyday, personal problems.

So deeply ingrained is this basis for choice in all our actions, it comes as no surprise when so many experienced travelers say that this is why, when they fly overseas, they put their trust in Pan American.

For Pan American *is* "The World's Most Experienced Airline"—in years of flying over the seven seas—in every type of transport plane—in fine mechanics who maintain these planes—in pilots and engineers who fly and navigate them—in services to care for you before you embark, while on your flight, and when you land. All under the high discipline of U.S. flight standards.

A Pan American traveler is a *confident* traveler, reposing his trust in these years of experience in getting you from here to there—comfortably, dependably, serenely.

It's a great experience to fly with experience on Pan American.

Phone TOKYO: 211-2441, OSAKA: 202-6048/9, NAGOYA: 57-6006

PAN AM

Enjoy the Priceless Extra of Experience on the World's Most Experienced Airline

FIRST ON THE ATLANTIC **FIRST ON THE PACIFIC**
FIRST IN LATIN AMERICA **FIRST 'ROUND THE WORLD**

Roka Hasegawa is an artist, famous for mural he painted for the Franciscan Church in Civitavecchia near Rome between 1953 and 1957. The city of Rome made him an honorary citizen in appreciation of the work.

Ukai Uchiyama's Sumie —Roka Hasegawa

The tradition of Japanese fine arts is based on sumie or India ink drawing.

With the introduction of Buddhism in the sixth century Chinese culture filtered to Japan and techniques of drawing were introduced together with art of calligraphy. But it was not until Priest Toba drew his famous "Birds and Animals Caricature" in the 10th century that sumie became established as an art. By this time, calligraphy had been securely rooted as a Japanese mode of expression.

Beginning in the 13th century, sumie as an independent form of art suddenly blossomed with the appearance of such great masters as Sesshu and Bokkai.

Sumie today is heavily influenced by the European style of painting; thus its Oriental subtlety and depth have accordingly waned.

Contemporary Ukai Uchiyama gazes at nature with eyes of a Japanese, interpreting it through a deeply-imbued Zen spirit, yet with a deftness and articulation that is international in approach.

He is a calligrapher and a sumie artist of rare talent. A creator who, among the numerous artists and schools in this country, travels his own road, independent, decisive, true to his art.

Ukai Uchiyama at work in his studio

The most talked-about compact automobile in South East Asia

CONTESSA offers you spontaneity in enjoyment—with smooth driving and buoyant riding, based on independent wheel suspension. And such maneuverability—you turn on a short, 14-foot radius with complete confidence in the quick-response rack and pinion steering system. For whiz-speed and driving accuracy, why CONTESSA proved to the world her merits by topping a wide field of domestic and foreign made cars in the C-3 Class at the internationally acclaimed First Japan Grand Prix Races in May '63.

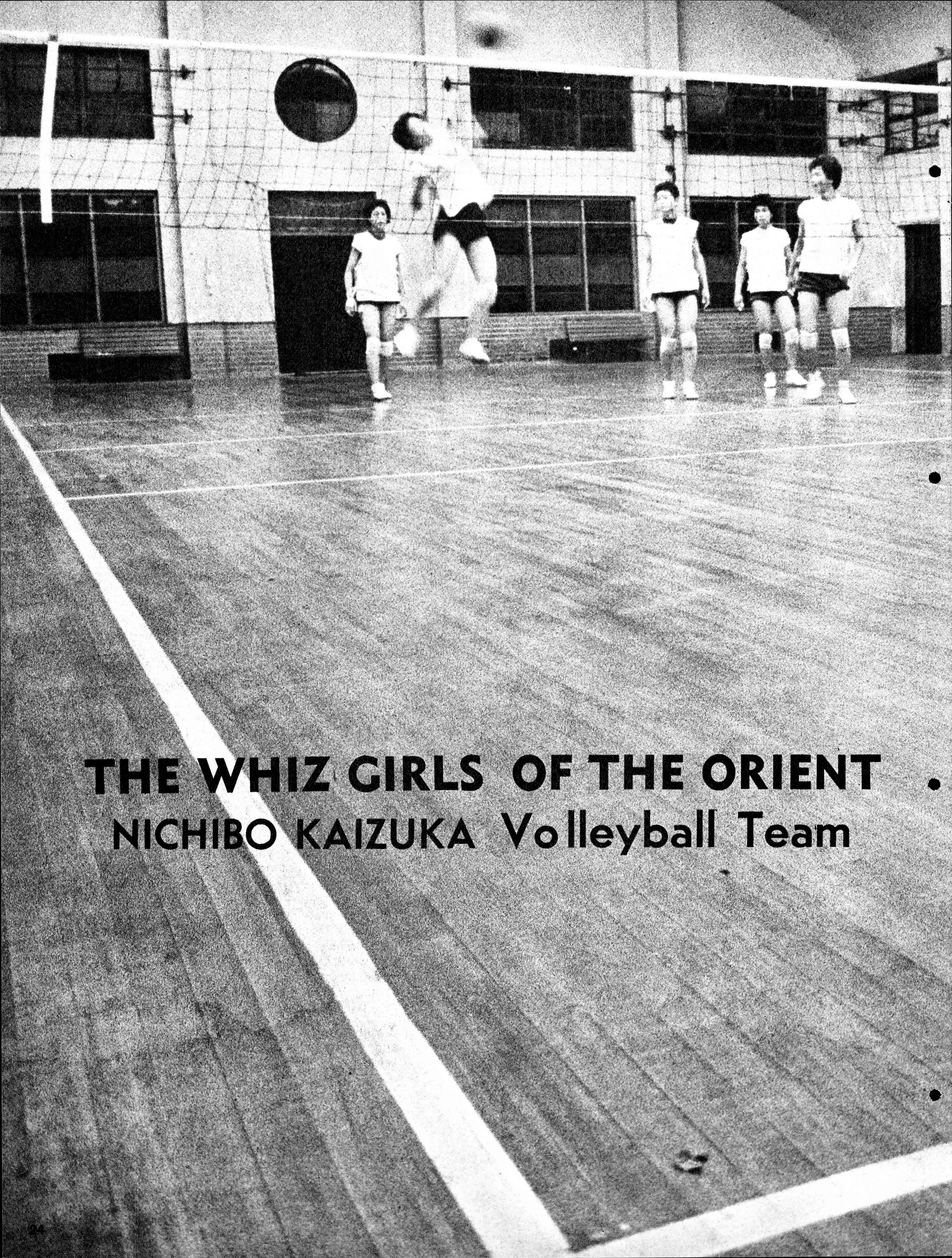
If you're looking for new horizons in compact driving and riding pleasure, then you can't go wrong selecting CONTESSA.

Contessa

REALISTIC DESIGN FOR THE CONTEMPORARY MOTORIST

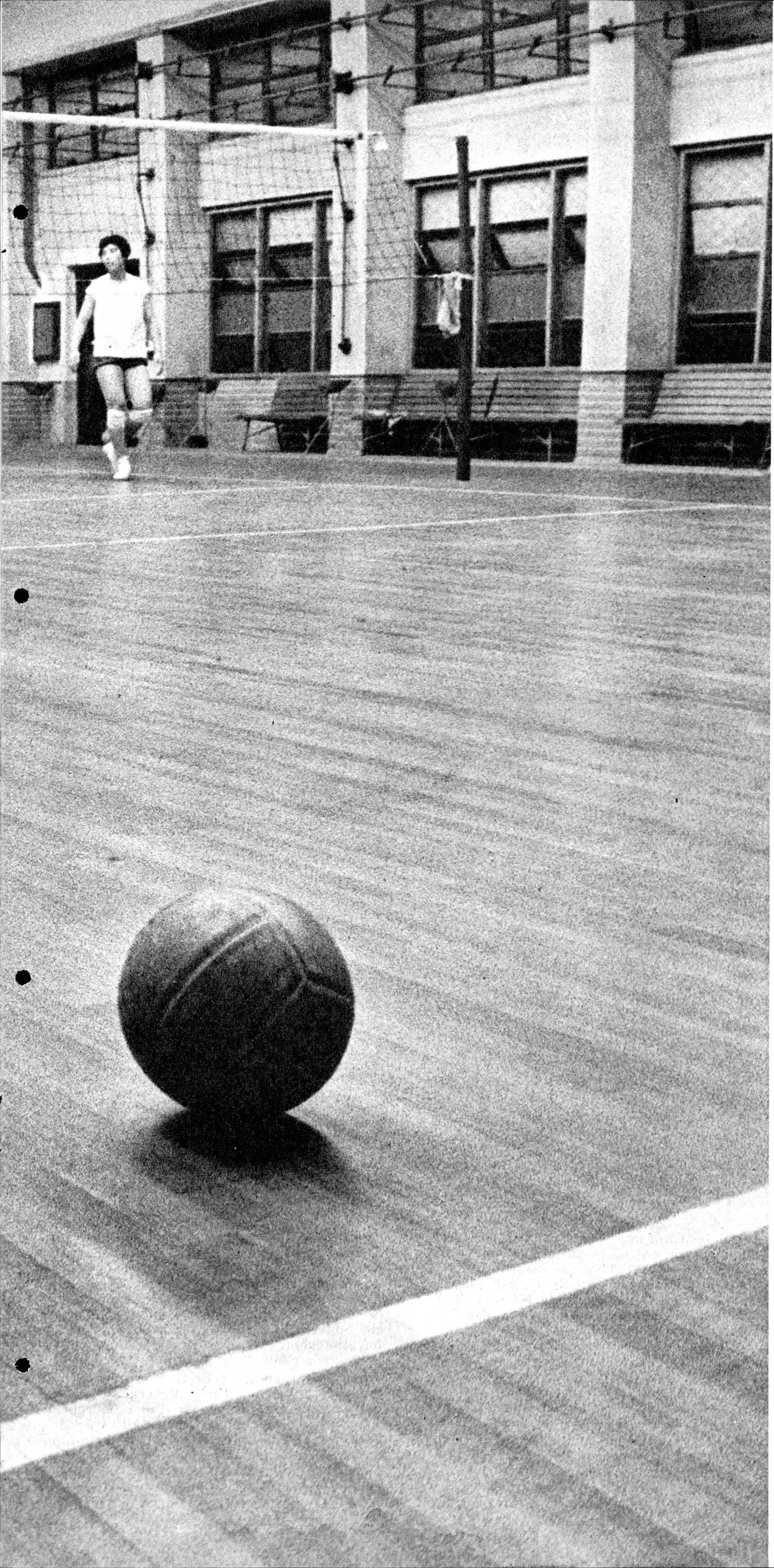
Hino HINO MOTORS, LTD.

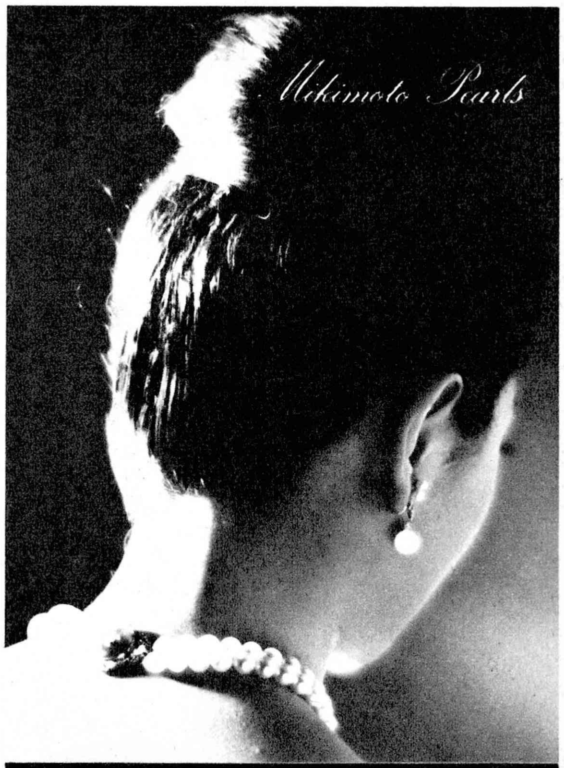
Nihonbashi, Tokyo, Japan



THE WHIZ GIRLS OF THE ORIENT

NICHIBO KAIZUKA Volleyball Team





MIKIMOTO PEARLS, matchless quality

The Originator of Cultured Pearls

K. MIKIMOTO, inc.

MAIN STORE: GINZA, TOKYO. Tel. 535-4611

TOKYO: Imperial Hotel/Hotel Okura/Palace Hotel Arcades YOKOHAMA: Silk Center OSAKA: Shin Osaka Building KOBE: Kobe International House NAGOYA: Meitetsu Salon d'or KYOTO: Kyoto Hotel/Miyako Hotel Arcades Int'l Hotel Kyoto Lobby TOBA: Mikimoto Pearl Island

TAX FREE FOR TOURIST: Be sure to get your TAX EXEMPTION FORM at the Customs Office of your landing port.

Japan

Sacred palanquins head the festival procession of the Toshogu Shrine

JAPAN NATIONAL TOURIST ASSOCIATION

1, Marunouchi, Tokyo, Japan

OVERSEAS OFFICES

New York, Chicago, Dallas, San Francisco, Honolulu, Toronto, London, Paris, Frankfurt a/M, Bangkok, Sydney

For information while in Japan Please call at:

TOURIST INFORMATION CENTER

1 Yuraku-cho, Chiyoda-ku, Tokyo
Tel: (502) 1461-2

Make your travel in Japan more enjoyable with

Sumitomo's Yen Travellers Checks

* Buy them at Sumitomo Bank's head office, branches and affiliated banks in Japan and abroad.
* Available in three denominations of ¥3,000, ¥10,000 and ¥50,000.
* Accepted as well as cash throughout Japan, at Sumitomo Banks, main hotels and department stores, etc.
* Refunded promptly in case of loss or theft.
* Unused checks can be changed into foreign currency.

Main Branches in Japan

Head Office Business Dept.:
22, 5-chome, Kitahama, Higashi-ku, Osaka

Tokyo Branch:
1, Marunouchi, Chiyoda-ku, Tokyo

Yokohama Branch:
22, 2-chome, Honcho, Naka-ku, Yokohama

Nagoya Branch
3, 9-chome, Hirokoji-dori, Naka-ku, Nagoya

Kyoto Branch:
Karasuma Sanjo, Nakakyo-ku, Kyoto

Kobe Branch:
11, 1-chome, Sakaemachi-dori, Ikuta-ku, Kobe

Fukuoka Branch:
3, Shimodoi-cho, Fukuoka

Hiroshima Branch:
Kamiya-cho, Hiroshima City

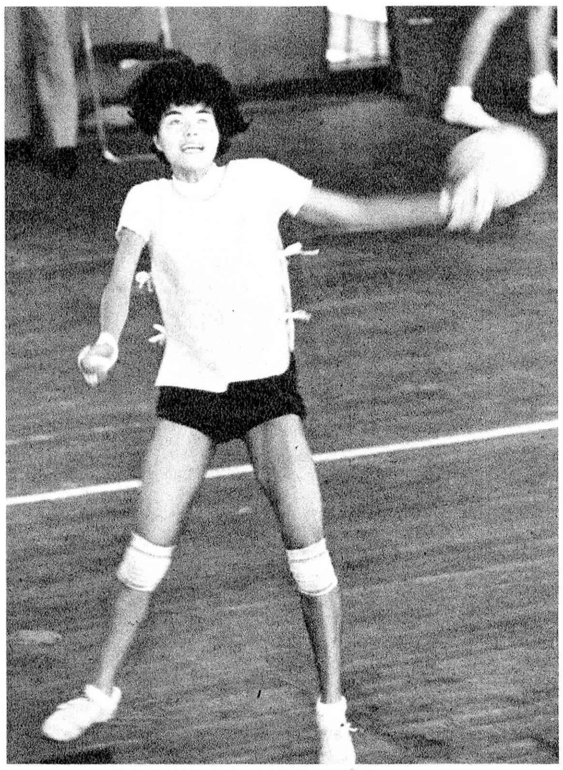
And 137 other branches in key cities throughout Japan

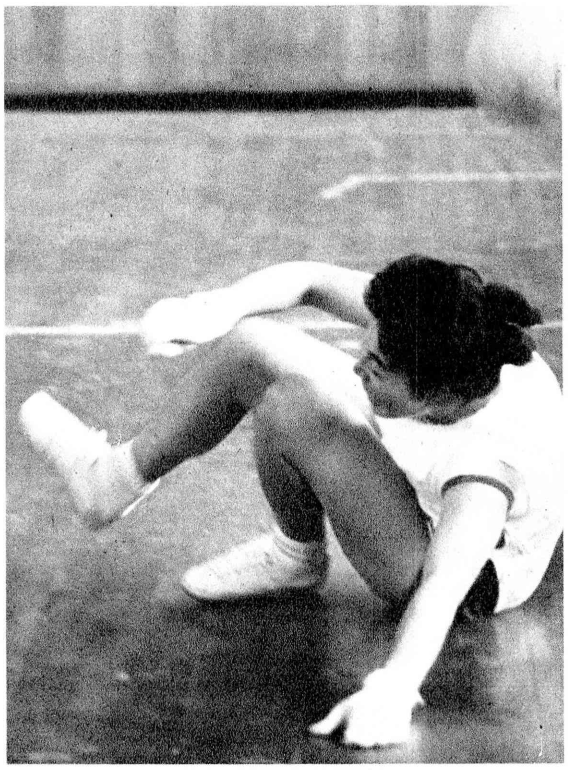
THE SUMITOMO BANK, LTD.

HEAD OFFICE: Osaka, Japan

OVERSEAS OFFICES:
New York, London, Hong Kong, Karachi

AFFILIATED BANKS:
THE SUMITOMO BANK OF CALIFORNIA
San Francisco, Los Angeles, Sacramento, Crenshaw, San Jose, Gardena
BANCO SUMITOMO BRASILEIRO S.A.
Sao Paulo





Ever heard of any sports team in the world which has racked up a running streak of 137 consecutive wins? There is such a team in Japan, and composed of only women players. It is the Dai Nippon Spinning Kaizuka Girls' Volleyball Team, appropriately dubbed the "Whiz Girls of the Orient."

Ever since the team was formed in 1959, it has won every game it had played—137 in all, up to Sept. 6 of this year. And the team is Japan's brightest hope for the coming Olympic Games scheduled to be held in Tokyo next year.

Wins World Championship

The Kaizuka "Amazons" came into the world's limelight when they won the world's women volleyball title in Moscow last year.

Their first appearance in international courts was in 1961 when the team toured Europe. The result was a stunning 22 games won without any losses.

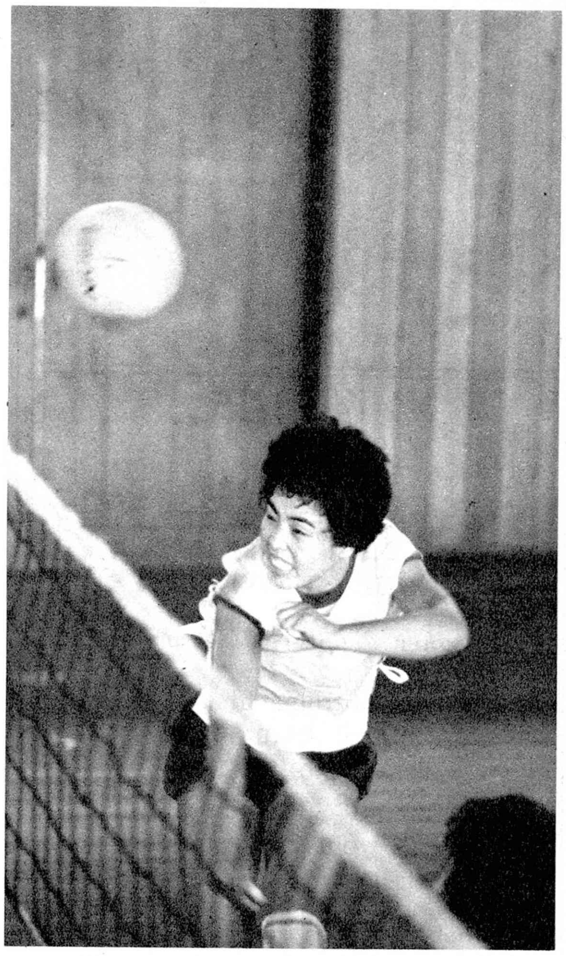
The following year, in 1962, the "whiz girls" again demonstrated their skill in Moscow and brought home the world's women's volleyball championship cup which hitherto had never left the shores of Europe. Of course, they won every game they played.

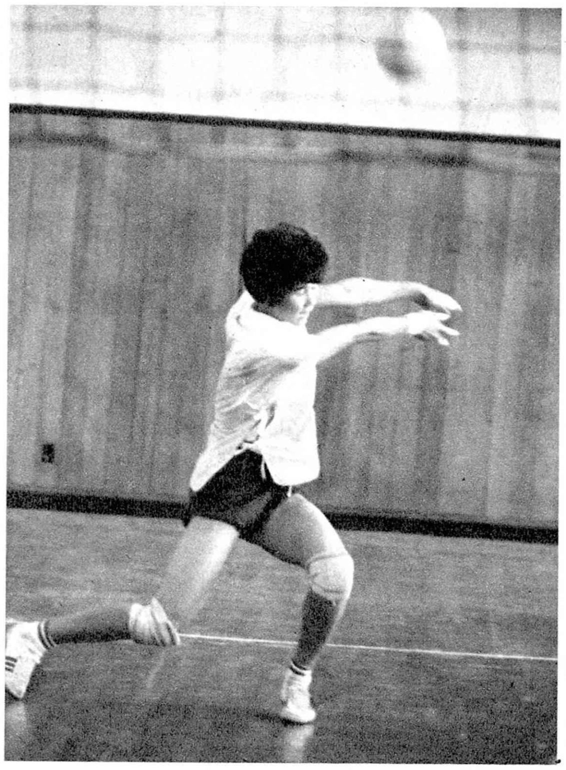
What is the secret of their success? How did they overcome their physical shortcomings and defeat their far taller European sisters, to become champions of the world?

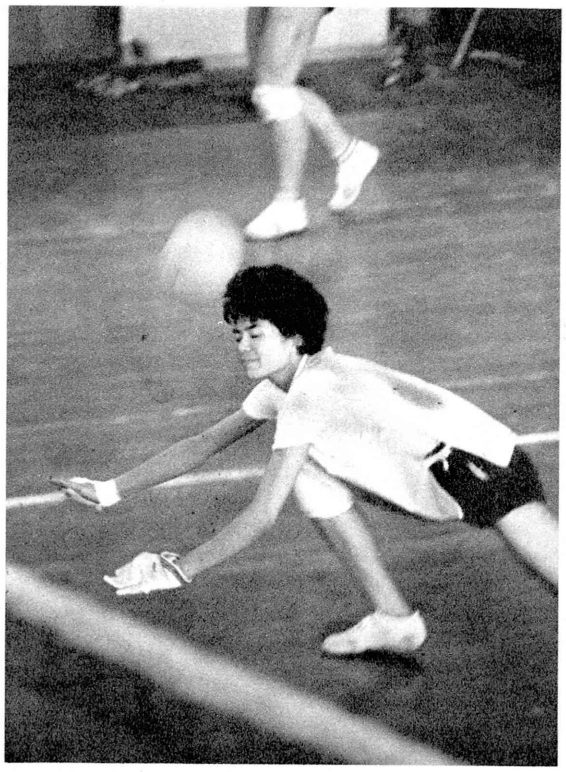
There is no secret at all. Just hard training and more hard training year in year out from morning to night.

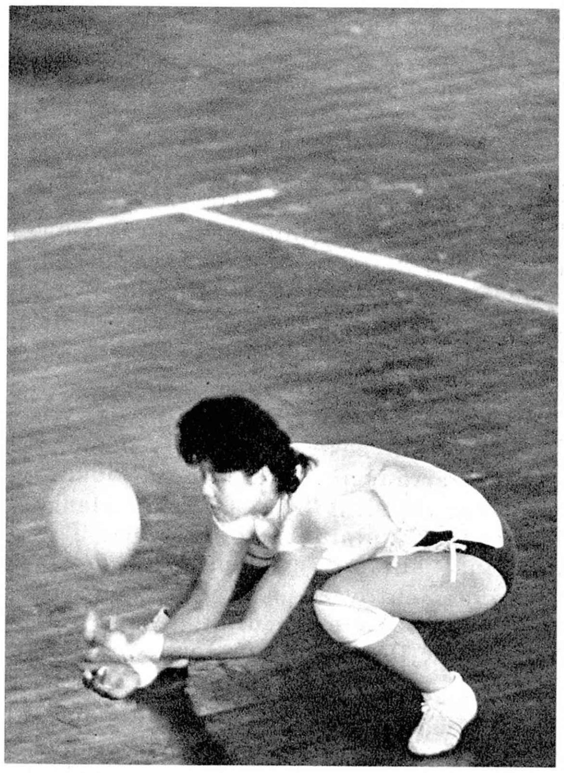
Work for Spinning Firm

The girls are all employes of the Dai Nippon









Spinning Kaizuka plant. At seven sharp in the morning, they get up and prepare for the day's work which begins at 8 a.m. and ends at 4 p.m. Practice starts only after the day's work ends.

The team's manager-coach Hirofumi Dai matsu says the secret of success in any kind of sports is a strong will that will overcome any temptations. But words are easier than actual deeds, he adds.

The wide indoor gymnasium in which the girls practice, becomes a maelstrom, once they don their snowy white uniforms and start whacking at the ball or trying to retrieve a shot.

As the minutes tick by, perspiration oozes from their lithe bodies and turns their uniforms into an unrecognizable soggy shape.

Girls Are Always Alert

The gym resounds with the dull thud of bodies smacking the floor as the girls are knocked from their feet in their attempts to retrieve a ball. But their eagle-like eyes never lose sight of the ball as it bounces back and forth over the net.

After a couple of hours of hard training, the girls take a temporary recess and go into the dormitory for a light supper and rest at 7.

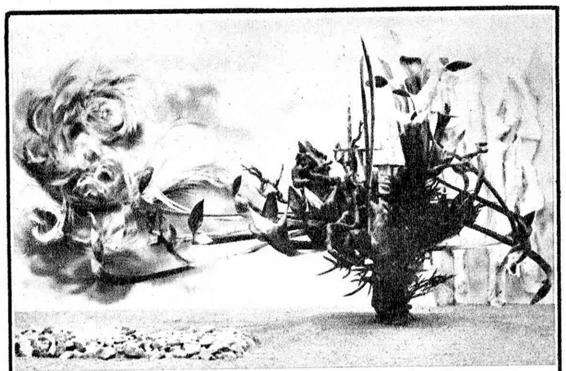
The girls are covered with sweat which run down their faces and bodies like rivulets, wetting even their stockings. But the faces of the girls are bright and cheery, indicating matchless unison and teamwork.

As the clock strikes 8, the girls are jerked into motion again and pour into the gym for another session of practice, this time lasting until midnight.

Once again the gym reverberates with the sound of bodies clashing against the hard wooden floor and groans and grunts of the girls as they chase after the fleeting ball. Practice ends abruptly at midnight sharp, terminating the girls' day of activity.

Volleyball was first introduced into Japan in 1908. Because of the simplicity of the game, it became very popular in the last half century at schools and offices throughout the country. It is estimated that there are more than 4 million volleyball players in Japan today.

The role of sports in relieving tension and stress in this modern age where mechanization is going on at full blast, is indeed important.



IKEBANA

THE
ART OF JAPANESE FLOWER ARRANGEMENT

IKENOBO
GAKUEN UNIVERSITY

For further details please contact the following:

Nishiiru, Muromachi, Shijo-dori
Shimokyo-ku, Kyoto
Tel: Kyoto (35) 8581-5

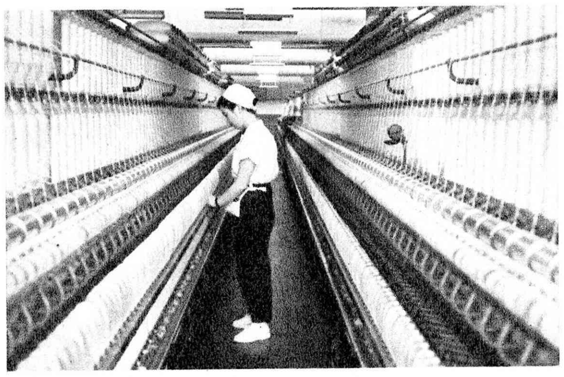
3, 2-chome, Surugadai, Kanda,
Chiyoda-ku, Tokyo
Tel: Tokyo (291) 3071-4

* Ikenobo ikebana includes all of the typical styles of Japanese flower arrangement: Rikka, Shoka, Nageire and Moribana.
* For the benefit of foreign tourists, instructors are available at $2.00 for a 2-hour lesson which includes the cost for the flowers.
* Lessons will be given in accordance with the textbook in English.
* For foreigners interested in taking lessons on a long-term basis, a special class is open at our Tokyo school.
* Certificates will be awarded in accordance with the proficiency in the art of the individual.

The two basic forms of Ikenobo flower arrangement are the "Shoka," and the classical "Rikka," acknowledged as the fountainhead of Ikebana. The original guiding principles of flower arrangement were fostered by Zen sect which expounded meditation and self-discipline thousands of years ago.

The most favorite styles of flower arrangement today are the Ikenobo's "Rikka" and "Shoka," for both have long history and traditional background.

Ikenobo is not only Japan's oldest Ikebana school but offers college level facilities as well.

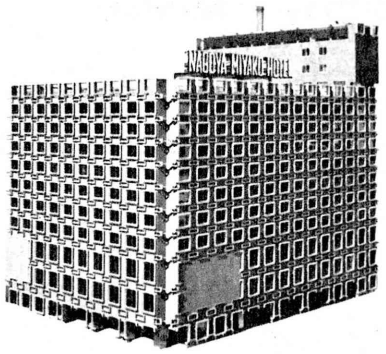


The Kaizuka plant of the Dai Nippon Spinning Company is one of the most modern plants of its kind in the world. Particularly emphasis is placed on the welfare of its employes who are mainly girls. The dormitory provides an average space of 10 square meters per girl and serves food with 3,000 calories a day. There are numerous recreation facilities which is the pride of the company.

Volleyball is the most popular sport at this plant. Of the approximately 1,200 women em-

ployes, 600 are playing the game. An annual event is a volleyball interplant tournament held among the 20-odd plants of the company located throughout the country.

The world champion Kaizuka team, which was born from among the 10,000 women employes of the Japan Spinning Company, is now training intensely for the coming Tokyo Olympic Games. And the chances are considerably good that it will capture a gold medal.



NAGOYA'S NEWEST AND NAGOYA'S FINEST
JUST OPENED SEPTEMBER 22, 1963

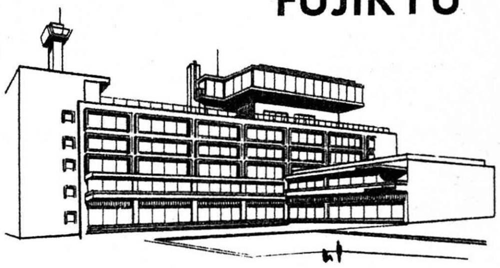
ROOM RATES:

Single	$ 5.55 & up
Twin	$10.00 & up
Suite	$22.00 & up
Japanese-Style	$18.00 & up

Nagoya Miyako Hotel

Nishiyanagi-cho, Nakamura-ku, Nagoya
Cables: HONA MIYAKO Tel: 57-3211

ORIENTAL CHARM
AND SERENITY
IN ULTRA MODERN
FUJIKYU



ROOM RATES:

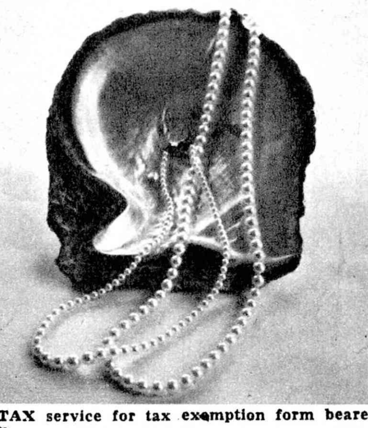
Single	¥2,400 up ($ 7.00)
Twin	¥3,800 up ($11.00)
Japanese-Style	¥4,500 up ($13.00)
Suite	¥6,000 up ($17.00)

FUJIKYU KANKO HOTEL

38 Aoi-cho, Higashi-ku, Nagoya, Japan
Tel: 94-9511 . . . (10)

KITAMURA PEARLS

Fashioned for a lifetime and Guaranteed for permanent value



NO TAX service for tax exemption form bearers.

KITAMURA & CO.,LTD.
STORES

Established in 1901

TOKYO: Sukiyabashi Shopping Center
KOBE: Motomachi 2-chome Street
Matsuzakaya Dept. Stores: Tokyo & Osaka

Toei Animated Cartoons — the Cradle of Children's Dream

Everything comes to life in an animated cartoon. A duck quacks and a table giggles.

It takes children into a wonderland, plants them with dreams and nourishes them with sound spirit. It's a surefire hit with children, irrespective of their nationalities.

An animated cartoon has its hero but not in the real sense of the word.

Who's the real hero, then? It's any child in the audience.

The curtain's dropped but the image of the hero remains deep in the hearts of children. Animated cartoons have indeed been playing a major role in enriching the vision of children.

Obstacles Face Animators

But people often don't know of big hurdles animators have to clear. The production of an animated cartoon is not such an easy job to achieve.

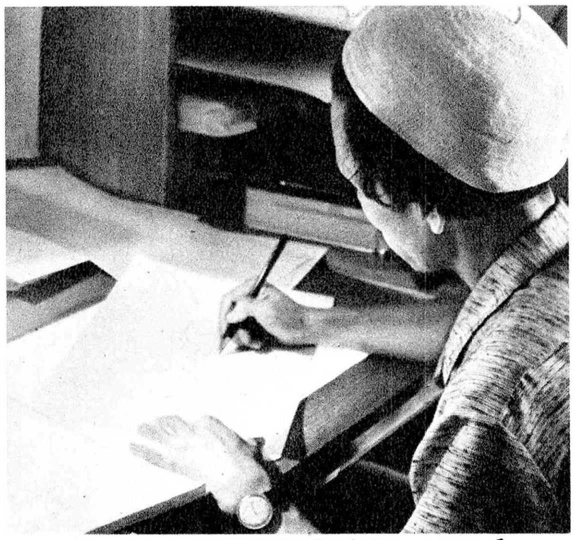
Take, for instance, a film of one hour and a half-length. The studio must first prepare at least 15,000 original pictures, then another 100,000 based on them.

Shooting will be limited to somewhere around 40 feet a day or long enough to be on the screen for a meager 30 seconds.

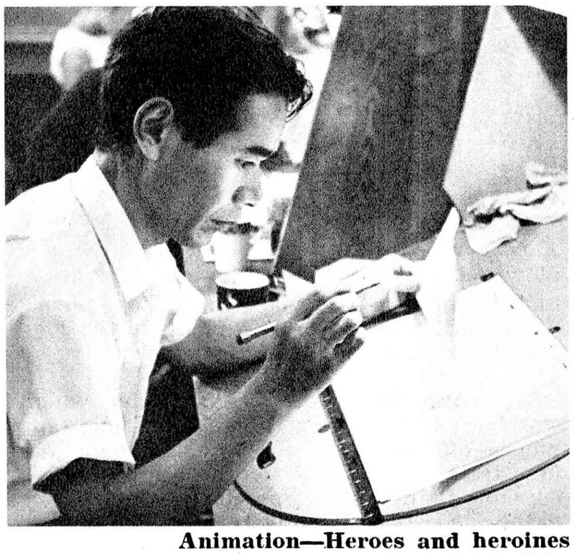
Production naturally calls for a massive capital, manpower plus time, not to mention of high techniques involved.

The upshot of all this will be clear. The cartoon production is possible only when backed by a highly-developed movie industry.

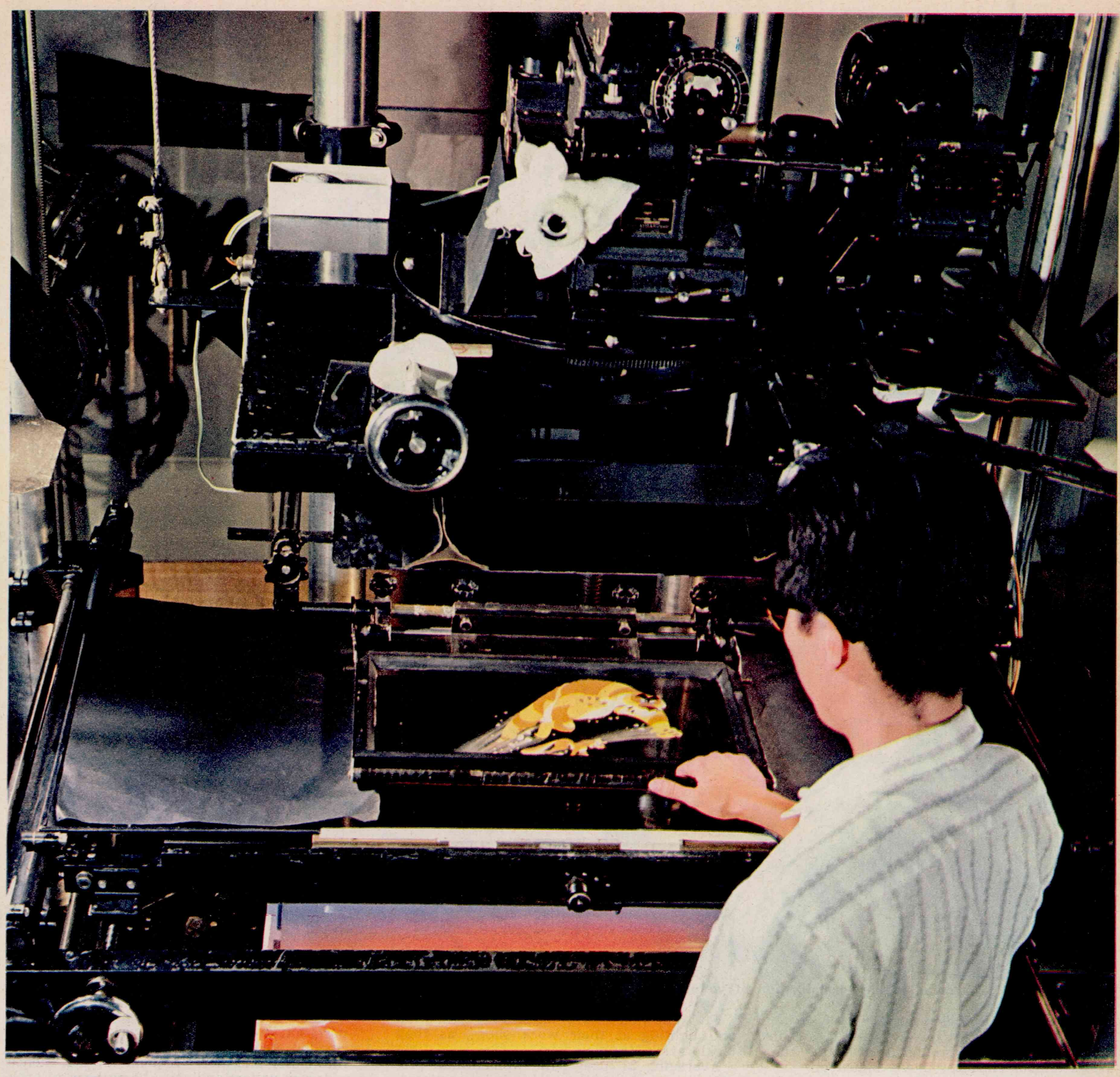
Staff discuss production plans.



Original pictures are drawn.



Animation—Heroes and heroines are brought to life.

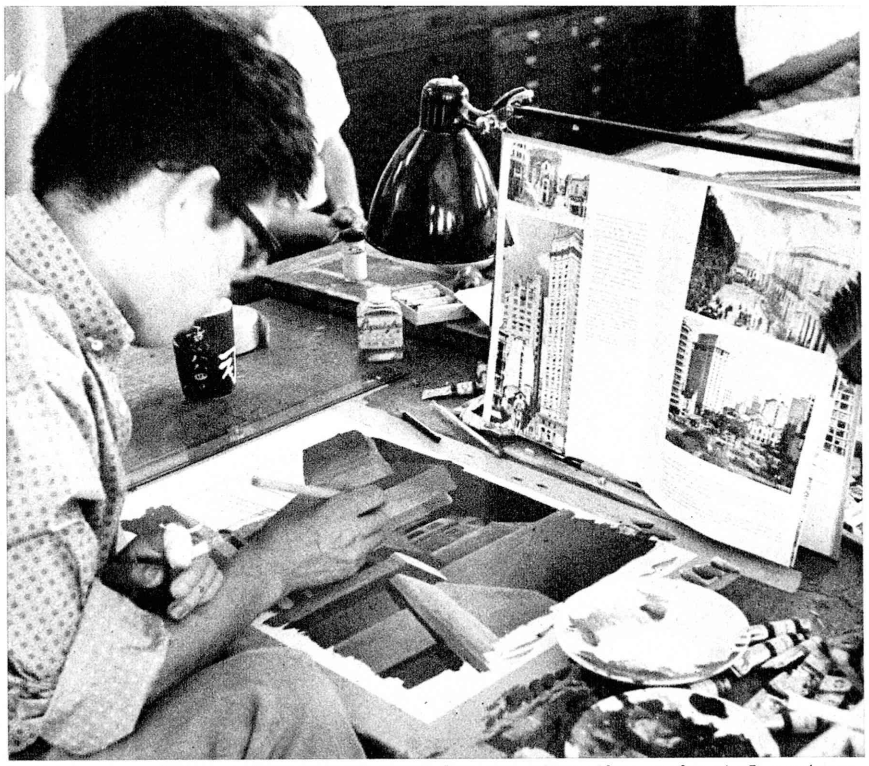


わんぱく王
の大蛇退

Woman staff busy at coloring.

In this studio are born children's dreams.

Coloring is the specialization of young woman staff.



Background is an important part for an attractive animated cartoon.

Makes Debut in 1956

Toei Animated Cartoon Co. made its debut in 1956. In the background is, of course, the world famous Japanese movie industry.

"To be friend of all children in the world" has since been its major motto.

By September 1958, Toei sent to the market its first production, the "White Snake Enchantress." By now, it has completed six feature-length films.

All of them won prizes at international film festivals, proving that Oriental expression and the resplendence of color in them caught the heart of children the world over.

Treasury of Stories

The Orient is indeed the treasury of stories which would never fail to excite children. And the Japanese are blessed with ingenuity in creating intricate shades of color—a unique tradition nurtured in their long history.

When one of these fascinating stories and the fine art of Japan combine, the unequaled animated cartoon is born, implanting children with dreams and hopes.

Toei, is currently staffed by some 360 people, of whom women account for about one-third, mostly specializing in tracing and coloring.

Full allowances are made for ventilation and lighting at their work shops, as they tackle nerve-straining jobs.

Averaging 23 in age, the women staff provide a gay, youthful and bright atmosphere.

Cartoons Beautifully Colored

But if asked for one outstanding feature of Japanese animated cartoons, one wouldn't hesitate to point to their beautiful coloring.

Any secret for this? The only answer will be that it stems from the nation's long tradition in fine art. The Japanese have traditionally been art lovers, highly sensitive about coloring. From folkcrafts to the culinary art, the arrangement of colors has been an important element. The tradition now finds its way into animated cartoons.

At present, Toei is producing "Wan-wan Chushingura" and "Guliver's Space Travel," both feature-length.

Production will soon get under way of "Wolf Boy Ken," which will be telecast over nationwide TV network this fall.

Films Earn $400,000

Toei's animated films already earned some $400,000 in foreign exchange from overseas markets.

Rapid strides in communications and transportation are making the world smaller and smaller. People from different countries come into closer and more frequent contact, thence a deeper understanding is being born of each other. Then, animated cartoons, so easy for anyone to follow, should now easily find their way into the markets abroad.

Toei is stepping up its production more concretely; it plans to turn out at least one feature-length a year, export more TV and commercial cartoons and increase the staff to 480.

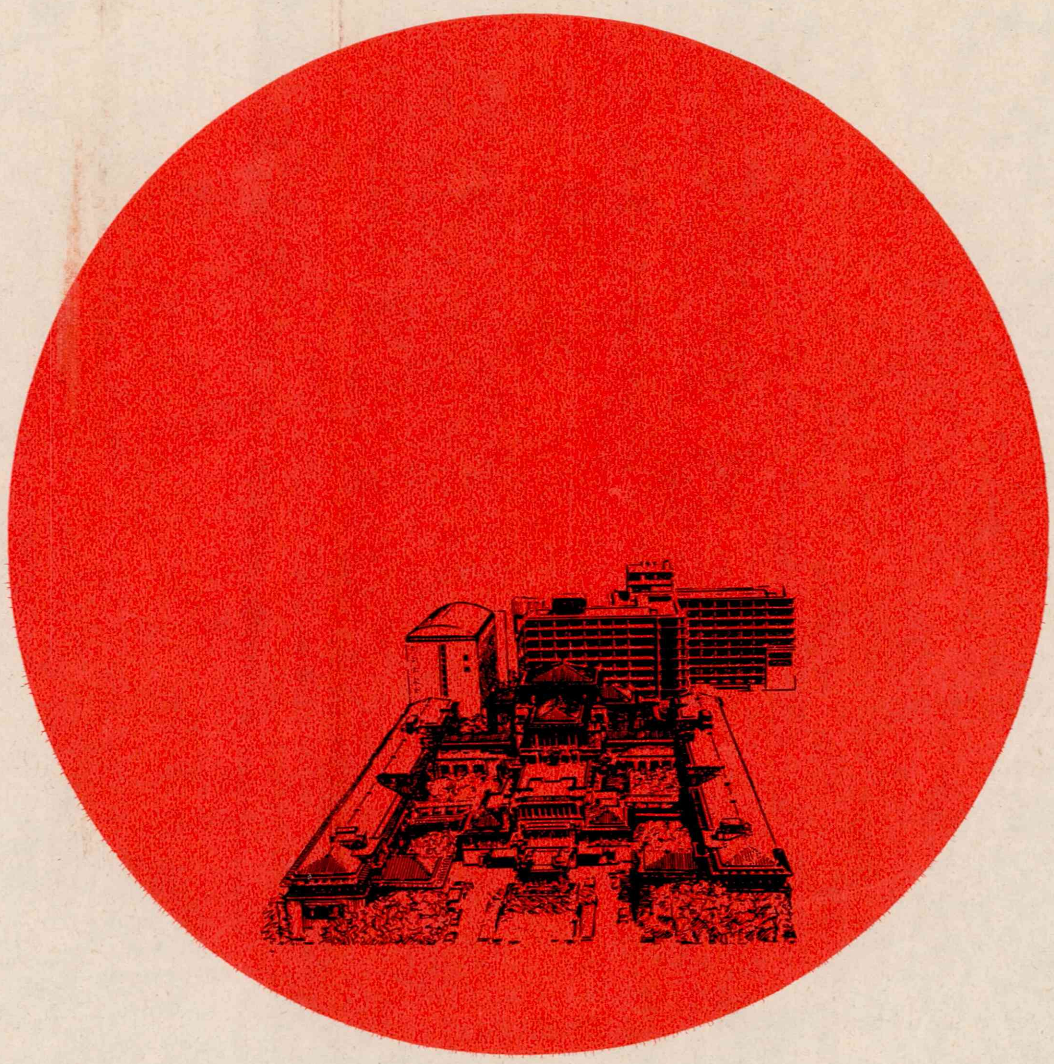
Involve Painstacking Works

But animation is a round of painstaking works. A close survey starts on the taste of children and the result is discussed by the staff. Eventually, a production policy is shaped up and original pictures are drawn.

Even one line cannot be made light of. And to keep drawing more than 100,000 sets of each frame is more than a drudgery.

Yet every member of the staff knows that his work is filling the world of children with dreams and helping build up a better, sound society. He's satisfied with and proud of it.

Everyone in the studio, from "idea" men to model doll makers, colorists and cameramen, is the creator of dreams for children.



In Tokyo
It's the Renowned

Imperial Hotel

for Superior Service, Cuisine and Comfort

Tokyo's Imperial Hotel is the most conveniently located place to stay in Japan's capital. There is no bother about taxis and transportation since business centers, major stores, theaters and shops are all walking distance from the hotel.

900 rooms and suites, 7 restaurants, 4 bars; complete facilities for international conventions; gorgeous Peacock Room for 650 dinner or 2,000 cocktail guests and smaller banquet rooms; shopping arcade, travel agencies and airline offices.

Imperial Hotel
TOKYO, JAPAN

T. Inumaru, President & General Manager
1, 1-chome, Uchisaiwai-cho, Chiyoda-ku, Tokyo
Cable Address: IMPHO TOKYO Tel: 591-3141 Telex: Tokyo 22-346

The White Heron

Photo by

Tokutaro Tanaka

The white heron arrives in Japan in spring from the south and builds its nest and rears its young and then migrates back to the south in autumn.

White herons usually live in flocks. Places where the birds congregate are called "heron mountains" in Japan. The most famous of the heron mountains is the one located in Noda, in the village of Misono, Saitama Prefecture, not far from Tokyo.

The Noda heron mountain has been protected by law since 300 years ago and is now designated as a special cultural property.

More than 30,000 white herons sometimes congregate at this spot which is called heron paradise.

Photographer Tokutaro Tanaka has been snapping pictures of white herons for more than 10 years and is considered one of the best photographers in this field. Some of his masterpieces have been published in Life Magazine and other publications abroad, all of which have received tremendous accolades.

ORIENT'S MOST LUXURIOUS RESTAURANT

PRUNIER
(Seafood dishes)
GRILL ROSSINI
CATTLEYA ROOM
(Main dining room)
SUKIYAKI ROOM
BAR &
COCKTAIL LOUNGE

in front of Imperial Palace

TOKYO KAIKAN

TEL: (271) 2181/9

NO TAX
FOR TOURISTS

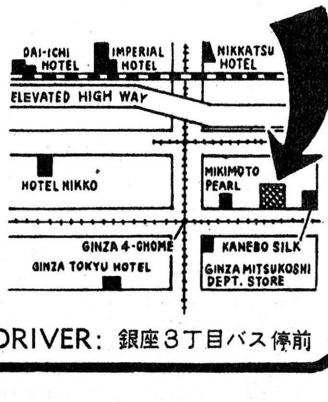
EVERYTHING
Optical and Photographic

The Authorized Money Changer

Matsushima

OPT. DEPT. STORE

3-CHOME,
GINZA,
TOKYO
TEL:
(535)3451-6



FOR TAXI DRIVER: 銀座3丁目バス停前

The Pleasures of Traveling in Japan

Enjoying the Everchanging Landscape

By MISS AYAKO TOTSUKA

One of the greatest pleasures a tourist in Japan will enjoy, is the everchanging landscape of the country, from green fields and soaring volcanic mountains to the countless number of beautiful inlets that dot the coasts.

Japan is an island country abounding in some of the most magnificent scenery in the world. Beautiful valleys lie snugly between jutting mountains while sparkling streams thunder through the mountain gorges.

Deep, placid lakes ride atop Japan's numerous dormant and extinct volcanoes where there once used to be craters. A tourist can drive in Japan for only a couple of hours and see practically all landscape—mountains and varieties of rivers, waterfalls, plains and the sea.

It has been discovered recently that Japan is often listed as a tropical country in European textbooks, but the potential visitors image of Japan as a complacent country in Southeast Asia or a languorous South Pacific isle is Quickly Dispelled.

The Japanese archipelago consists of a chain of islands extending from the north to south. The scenery on the northern island of Hokkaido is comparable to that of northern Europe, while the landscape of the southern islands of Kyushu and Shikoku is similar to those in the sunny, southern countries of the Mediterranean.

There are mountains in Japan covered with snow the year round, where skiing is available even in the hot summer month of August. About one-third of Japan is covered with snow during the winter. It even snows in semi-tropical Kyushu.

The scenery in the islands of southern Japan is similar to those in Hawaii, southern France and Italy. Here, cold is an unheard of thing.

The four seasons of the year are also clearly defined. To describe these changes in the seasons, the Japanese have cultivated Haiku and other forms of poetry distinctively Japanese.

Because of its geographical location, Japan also abounds in numerous types of fauna and flora. It is also a country where the sun shines throughout the year. The warm sunshine and abundant rainfall supports a variety of flora and numerous birds and insects. Foreign species are easily adaptable to Japan's natural environment.

The range of trees found in Japan vary from firs and birch in the north to palms,

banana and hibiscus in southern areas.

The traveler in Japan who is accustomed to Western-style hotels and food will be surprised to find all such services abundantly available, including English-speaking guides.

Microcosmic Life Enchanting

Japan from the air is like a rolling green velt with an irregular belt of cobalt mountains striding down its spine.

But in what should be no more than isolated ranges or on its tiny islets and on steep, jutting slopes there are incessant signs of the teeming millions who till mine and remold the land.

The ubiquitous paddy fields unroll in square patterns from the most percipitous hills to the ebbtide flow of the seas, tumbling over one another across serried hills, through cavernous gorges, and to the undulating green grounds of the Imperial Palace at the fulcrum of the world's largest city. This daisy chain of tiny paddy fields appears like so many steps from the sea to its spiny, mountainous backbone.

The Japanese look upon their plot in minute with humor. There is an ancient story that the cultivated fields are so small the farmer's bamboo kasa that shields his head from the summer sun can hide one. Once a farmer is said to have removed his kasa after a day's transplanting of rice seedlings and laid it down besides him. But when he picked up his hat again he discovered underneath an entire paddy field he had forgotten to plant.

This microcosmic life has always enchanted foreigners so used to the vast expanses of plains, barren deserts and continental ranges.

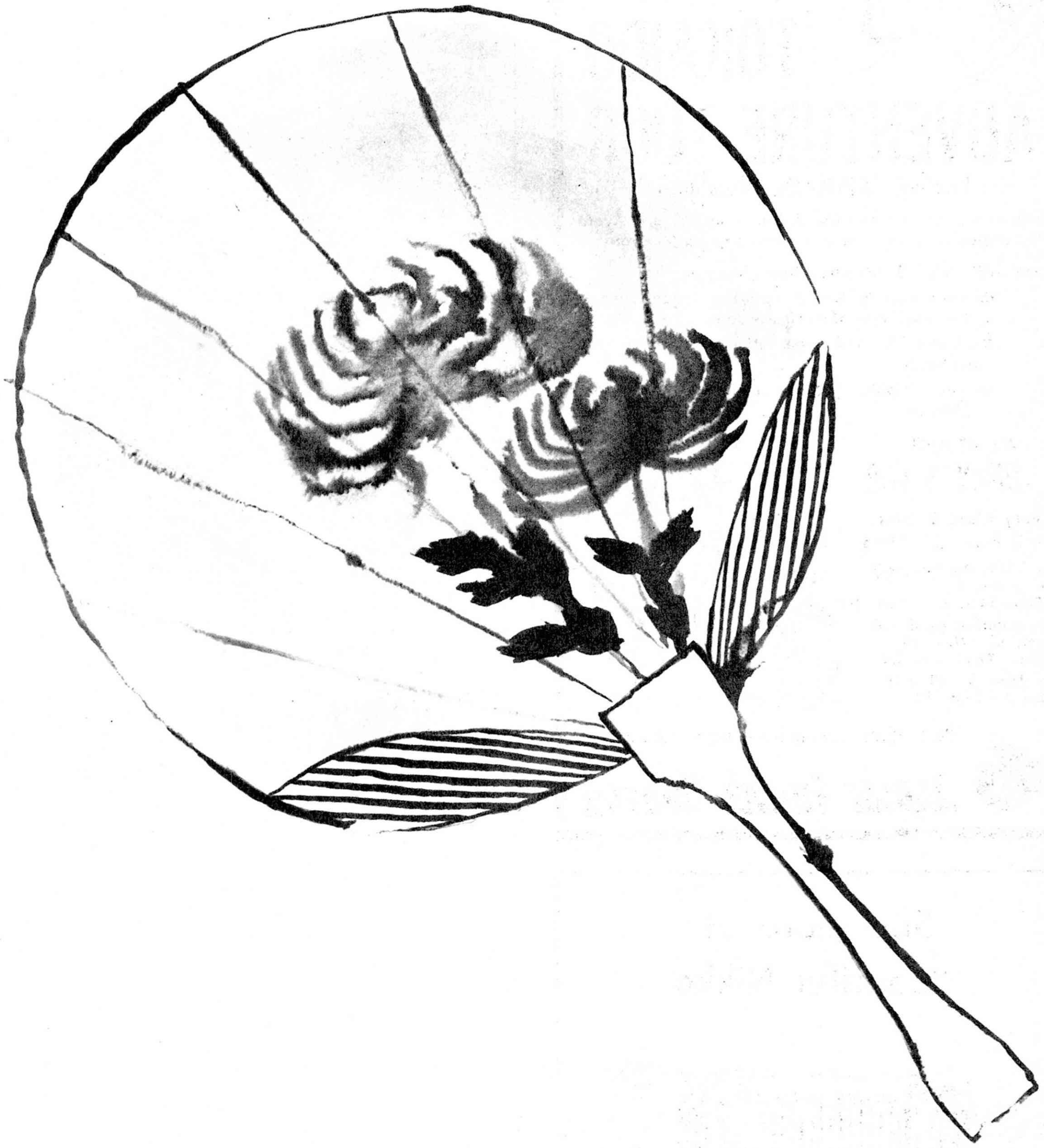
With the press of population upon so little land and the whimsical climate, the Japanese pride themselves on a tradition of delicate and intricate workmanship.

This is manifest today in its modern industries churning out quality transistorized electronic goods, wrist watches and cameras.

The tradition has its origins in prehistoric times, the remains of which can be viewed primarily in shell heaps, burial mounds and dwelling all over this country.

Culturally influenced by mainland China for more than a thousand years, Japan has absorbed the Han features into the stream of its own peculiar tradition with some modification.

For example, its artistic craftsmanship is a mixture of two main currents: one, purely Japanese, the other a variation or a developed form of Chinese culture, but has now become something peculiar to Japan.



Western civilization, resisted for the first 400 years, then intensively courted since the Meiji Era (1868-1912), now forms a new cultural current that has new dimension to the Japanese tradition.

It may be said that Western civilization is of the mineral type, while Japan's traditions are vegetable—old temples and castles built of wood and left bare of painted ornamentation in quest of the organic beauty of the architectural materials; paintings brushed on paper or silk with vegetable pigments; ancient carvings sculpted from wood.

The fusing of these two traditions has made Japan a heterogeneous society that usually enraptures the visitor, and often confounds him as well.

There is one way of seeing Japan with experiencing it: stay at hotels no different from those of Houston or Bremen, ride the same transportation as in Milan or Los Angeles, stick to meat and potatoes, cling to the arm of an English speaking guide, do your shopping in hotel arcades.

It's familiar and therefore more comfortable. You can enjoy the scenery, but gain nothing otherwise. It's a way of sightseeing; but a waste of money and life, too.

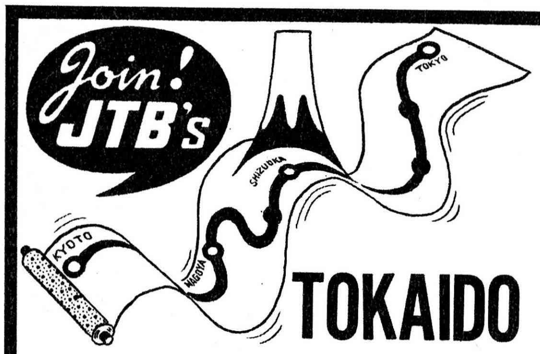
By viewing a traditional Japanese home, you will understand better how people live here. Perferably, stop at a Japanese inn for a night, then you will know the charm of tatami mats and the simple beauty of a tokonoma (aicove) arrangement.

Wearing a kimono is sometimes awkward for the foreigner, but the yukata robe will give your person a comfortable freedom of movement, and discover why wooden clogs in summer are so natural when the humidity is high.

Sukiyaki is not the Japanese only dish, though admittedly most palatable to the meat-eating Westerner, The Japanese people are gourmets by nature when it comes to Oriental foods, and they have developed a myriad of dishes using abundant fish, vegetables and fruits. Their artistic nature is manifest in the display of the dishes as well. The cuisine, of course, has to be highly tasty.

So enjoy travels here, breath in a bit of our heterogeneous life.

Miss Totsuka is one of Japan's top travel writers.—Editor



TOKAIDO ADVENTURE TOUR

— Exciting, Economical, Educational —

Fascinating 5-Day Motor Coach Tour from Tokyo to Kyoto
Plus a special bonus — an extra half-day tour in Kyoto

Only JTB's Tokaido Adventure Tour gives you :

. . . the most leisurely, most comfortable, air-conditioned motor coach tour of its kind in Japan

. . . the best cuisine and accommodations at strictly first class hotels

. . . an unforgettable night in a charming Japanese inn at Shizuoka

ALL INCLUSIVE
ONLY $ 108

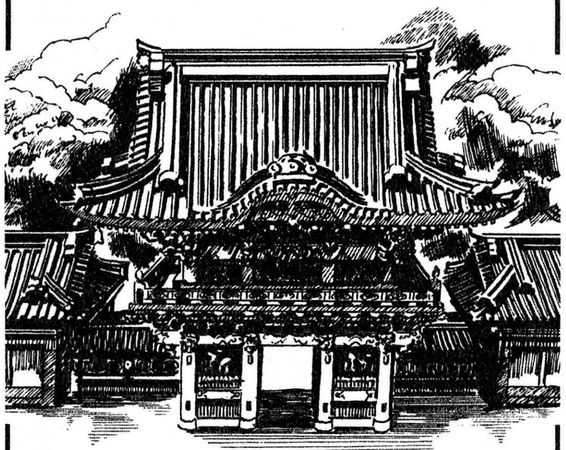
Every Mon. & Thur. until Nov. 28, 1963

In 1964, the tour will be operated:
(From Mar. 3 to Nov. 30)
Daily during April and Sept. 21—Nov. 30
Tues., Thur. and Sat. on Mar. 3—31 and May 1—Sept. 20

Reservations: Leading travel agents and hotels

JAPAN TRAVEL BUREAU

See more of Beautiful Nikko



and

Stay at Two leading Hotels in Nikko
Western comfort and service

KANAYA HOTEL
Tel: NIKKO (4) 0550/1

KANKO HOTEL
Tel: NIKKO (5) 0356/7

Please inquire at any travel agent, our Tokyo Office
Tel: 561-1058 or call direct.

2 DAY SIGHTSEEING TOURS FROM TOKYO

NIKKO

It is said that the Japanese are the world's greatest travelers—in their own country. Perhaps no path is better worn than that which leads to the mist-shrouded 140,000 hectares of Nikko and its surrounding environs, where hot springs bubble up between jutting mountains and peculiarly un-Japanese temples attract 2 million sightseers annually, including some 70,000 foreigners.

The city of Nikko, with its ornate Toshogu Shrine housing the founder of the two and a half century Tokugawa Dynasty, is the hub of National Park encompassing 30 spas, 20 lakes and 40 waterfalls.

Clusters of inns and souvenir shops compete for attention with the hundreds-of-years-old towering cedars that line the steep, cobbled streets, ascending to the shrine above the town.

How to Get There

There are a variety of modes for traveling to Nikko and its environs, all of which are fast and reasonable.

By rail, the private Tobu Line and the Japan National Railways connect Tokyo with Nikko in two hours. National Railways operates a "de luxe" semi-express with reserved seats from Tokyo Central, Ueno or Asakusa, and even from a nearby hot spring resort of Ito, by way of Utsunomiya.

Outdoing the National Railways in superlatives, if not speed, is the Tobu Line's "ultra de luxe" express from Asakusa to Nikko. Reservations are a must on these air-conditioned carriages. Materials for feeding and imbibing the two hours away are plentiful. The line also operates a special night train for mountain climbers who wish to ascend with the coming of dawn.

Fare on both lines average 500 to 600 yen by expresses one way.

At Nikko, buses and taxis are plentiful.

Motorists can reach Nikko within four hours by taking the No. 4 National Highway from Senju-Ohashi Bridge in Adachi Ward, Tokyo. A well-paved highway brings drivers to Utsunomiya in Tochigi Prefecture within an hour. There leave the No. 4 route and follow No. 119 second-class national road .

About three hours from Utsunomiya is Nikko by way of Imaichi. Japanese call this Tokyo-Nikko route the "Nikko Kaido."

Be sure not to mistake the route in Imaichi, pass straight through of the city. A couple of paved roads lead from Imaichi toward the Kinu River and Kawaji hot spring resorts.

The route between Tokyo and Nikko passes through typical rice fields and scattered houses and should be of interest to the visitor.

Where to Stay

There are three Western-style hotels in the area.

Live Like a Prince —Stay in Regal Splendour!

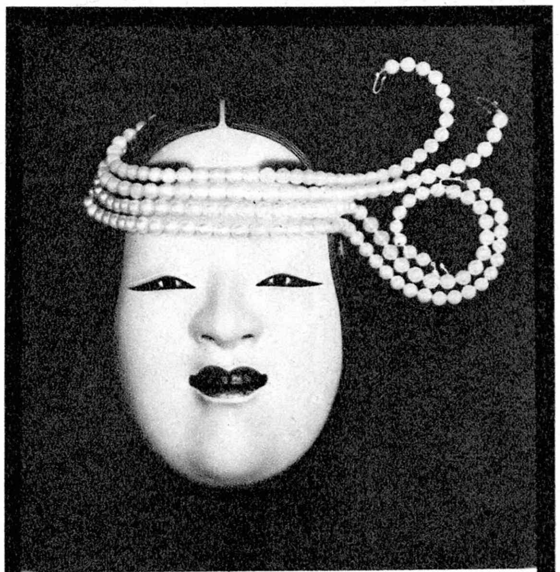
Takanawa PRINCE HOTEL

TAKANAWA PRINCE HOTEL
Takanawa-Minamicho, Minato-ku, Tokyo
Tel. (441) 4121, 8141 . Cable Add. "PRINSOTEL"

AKASAKA PRINCE HOTEL
Kioicho, Chiyoda-ku, Tokyo
Tel. (332) 5151-8 Cable Add. "PRINCE AT TOKYO"

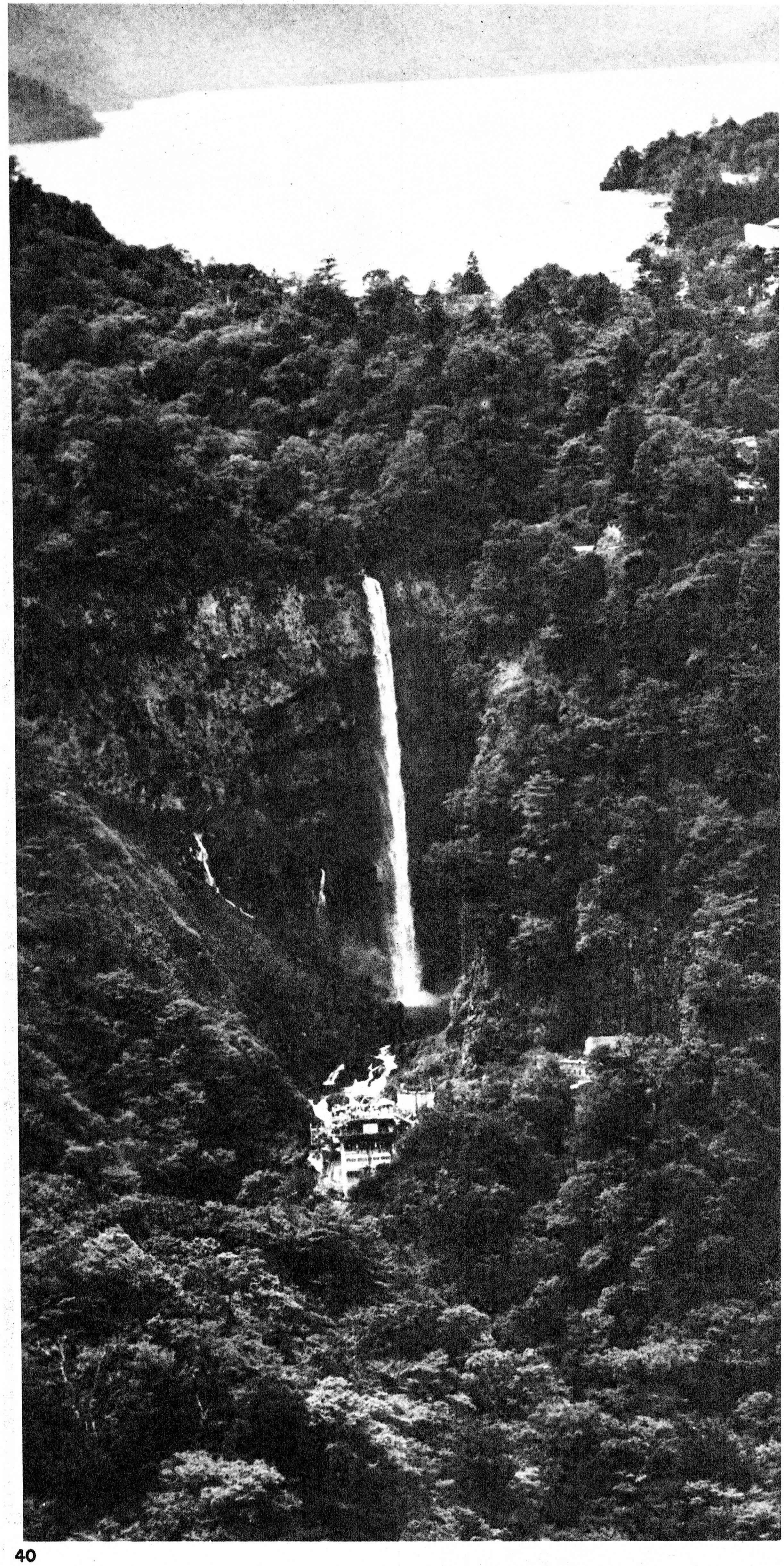
AZABU-PRINCE HOTEL
Azabu-Honmuracho, Minato-ku, Tokyo
Tel. (473) 1111-7 Cable Add. "AZABUPRINCE"

YOKOHAMA PRINCE HOTEL
Masaka, Isogomachi, Isogo-ku, Yokohama
Tel. Yokohama (3) 6631-5 Cable Add. "YOKOPRINCE"



Direct from Our Pearl Farms

Kaneko Pearls
KOBE OFFICE Tel. (23) 1620
1, 4-chome, Miyukidori, Fukiai-ku, Kobe
Tokyo, Osaka, Nagasaki



Kanaya Hotel (Nikko 1, 7, 173, Tokyo 561-1058)
Nikko-machi
Rooms: ¥1,400—¥5,000
Meal Rates: (B) ¥500 (L) ¥1,000 (D) ¥1,000—¥1,200

Lakeside Hotel (Chuzenji 2, 61)
Lakeside Chuzenji
Rooms: ¥1,200—¥3,000
Meal Rates: (B) ¥500 (L) ¥800 (D) ¥1,000

Nikko Kanko Hotel (Chuzenji 24, 64 Tokyo 561-1058)
Lakeside Chuzenji
Rooms: ¥1,500—¥2,000
Meal Rates: (B) ¥400 (L) ¥600—¥800 (D) ¥1,000

Japanese style inns can be reserved through Japan Travel Bureau.

What to See

The apparent timelessness of history envelops the visitor to Toshogu as the soaring cedars blot out the sky enshrouding the riotous, prysmatically colored great wooden buildings in a dark stillness that is broken intermittently by the stark screech of an animal or the chatter of tens or hundreds of other travelers who dot the shrine compound.

The brilliant reds, blues and yellows are the most distinctive features of the shrine buildings, striking most visitors as peculiarly un-Japanese when compared with the unpainted, natural woods adorning the temples and shrines of a Kyoto or Nara.

A small squall of controversy has developed over the temples by indigenous critics, and some foreign as well, who decry the lack of traditional organic beauty so prevalent among most Japanese architectural pieces. "Just so many overly-decorated toys," moaned, one critic. This is probably the established position among purveyors of architectural taste in Japan today.

However, this doesn't help to explain love lavished by the extraordinary number of visitors who flock to the area and deeply revere both the buildings and the numerous national treasures they house.

Explains a priest, "Don't overlook the deep mystery of the darkness enveloping the temples when you evaluate their colorful coats. They bear a striking beauty when contrasted with the cedar-shadowed environs of Nikko."

Admittedly, the priest continued, one can find crassness and lack of taste in the bright red pillars and gold-leafed fixtures when considering the temples outside their organic environs. But these colors serve to counterbalance the darkness.

Then, too, the paints are necessary to protect the woods from rotting in Nikko's damp climate.

But to whichever way one leans, the imposing specter of Toshogu is enough to bring travelers.

Eight of the main buildings in the compound are national treasures.

The temples and the numerous art objects inside are mythified in a literature known to

Interesting Events

Jan. 1: Hatsumode at Toshogu—The first worshipping of the year which draws hundreds of thousands of men and women from all over the Kanto district.

April 13-17: Yayoi Festival at Futarasan Shrine featuring vehicles decorated with flowers parade on the final day.

May 2: Gohanshiki at Rinnoji Temple—A huge quantity of cooked rice served in a large rice bowl is offered by priests to worshippers.

May 17-18: Warriors Procession—Local people stage a parade of samurai clad in colorful armors in ancient combat style. The same parade will be repeated on Oct. 17.

Souvenirs

Woodworks such as carved trays and ornaments are priced around ¥1,000.

every Japanese from childhood. There are old tales about the "three monkeys" sculpture (remember, "see, hear and tell no evil"), the "sleeping cat" by Hidari Jingoro, and the crying dragon.

But the most famous is "Yomeimon," the exquisitely decorated Gate of Sunlight.

The sculptured figures of dragons, lions, children and saints are ablaze with color as they seemingly dance along the pillars of the gate.

Yomeimon and the other buildings are also interesting as typical representations of the early Edo civilization.

Visitors can obtain a more detailed explanation of the historical and architectural background of Toshogu by hiring English-speaking guides at the Kanaya Hotel near the compound.

Shrines are regularly open between 8 a.m. and 5 p.m. between April 1 and Oct. 31. They close an hour earlier the rest of the year. There's a modest entrance fee.

Up a spectacularly steep winding road of 48 hairpin curves from Nikko known as Irohazaka, one enters the gateway to the National Park. Here one leaves behind the cultural tour de force of centuries past and enters a world of unique physical and spiritual pleasures.

Perhaps nature gave no more moving beauty than to Japan and much of it was doled out to the Nikko park area. The Japanese have utilized nature a bit by turning her hot springs into a pleasant ritual of bathing.

Irohazaka discharges you at multi-fathomed, shimmering Lake Chuzenji—it shores dotted with numerous inns and two major Western-style hotels, Lakeside and Nikko Kanko, the area is the beginning of the many hot springs. The lake itself, lying at a point 1,268 meters above sea level, is 21 kilometers in circumference — largest in Japan at this height.

For those suffering from you can skip the hairpin curves by taking a ropeway up to Lake Chuzenji.

The lake has all water sports facilities and sightseeing boats cruise its length stopping at shrines and other places of interest along its shores. Swimming is only for the brave as the extreme depth of the lake keeps its waters chilly year round.

While at the lake, don't neglect the Kegon Falls, a legendary waterway among the Japanese that plunges nearly 100 meters straight down.

Near the lake lies the vast stretch of plain known as Senjogahara Highlands with wild gresses and woods surrounded by hinterland mountains. The area is excellent hunting for wild boar, birds of numerous species, and deer.

Bus or auto from Senjogahara will take you to the hot spring resort of Yumoto, a quaint, mountain town boasting a lovely lake and waterfall. It is also the end of the bus route, beyond it lying the wilds of Nikko National Park.

It's TOBU for NIKKO WITH MUSIC IN COMFORT

Fast, Limited and Frequent Service/Only 106-minute away from Asakusa, Tokyo/All seats reserved on "Romance Car"/14 express trains each way a day.

Enquiries received at Japan Travel Bureau Head Office: Tel: 211-3211

TŌBU RAILWAY

ALL YEAR ROUND RESORT in NIKKO

A mere 3-hour ride from Tokyo will take you to one of Japan's never-to-be-forgotten nature's wonderland at its glorious height of beauty and serenity.

For reservations, call any travel agent or direct

THE LAKESIDE HOTEL

NIKKO NATIONAL PARK Tel. 0288-5-0322

PALACE

'O-MATSURI' ENCHANTS VISITORS

The traditional "O-Matsuri" festivals are usually regarded as sightseeing musts for visitors to Japan. Also regarded as a must —either for the tourist or the business-man—is the Palace Hotel's comfortable, efficient accommodations. Located right at the hub of Metropolitan Tokyo, over-looking the magnificent Imperial Palace Plaza, the Palace Hotel offers easy access to bustling downtown shopping, financial and shopping areas. . .

TARIFF

Single Bedroom	$ 7.00—$ 9.50
Double Bedroom	$ 9.50—$ 11.50
Twin Bedroom	$10.50—$ 15.00
Special Twin Bedroom	$16.50—$ 25.00
De Luxe Suite	$69.50—$111.00

Banquet Room * Convention Hall * Arcade for shops and services * Your choice of Western-style restaurants and Japanese delicacies such as tempura, sukiyaki and sushi * 450 rooms with bath feature individual control air conditioning and radio and/or TV.

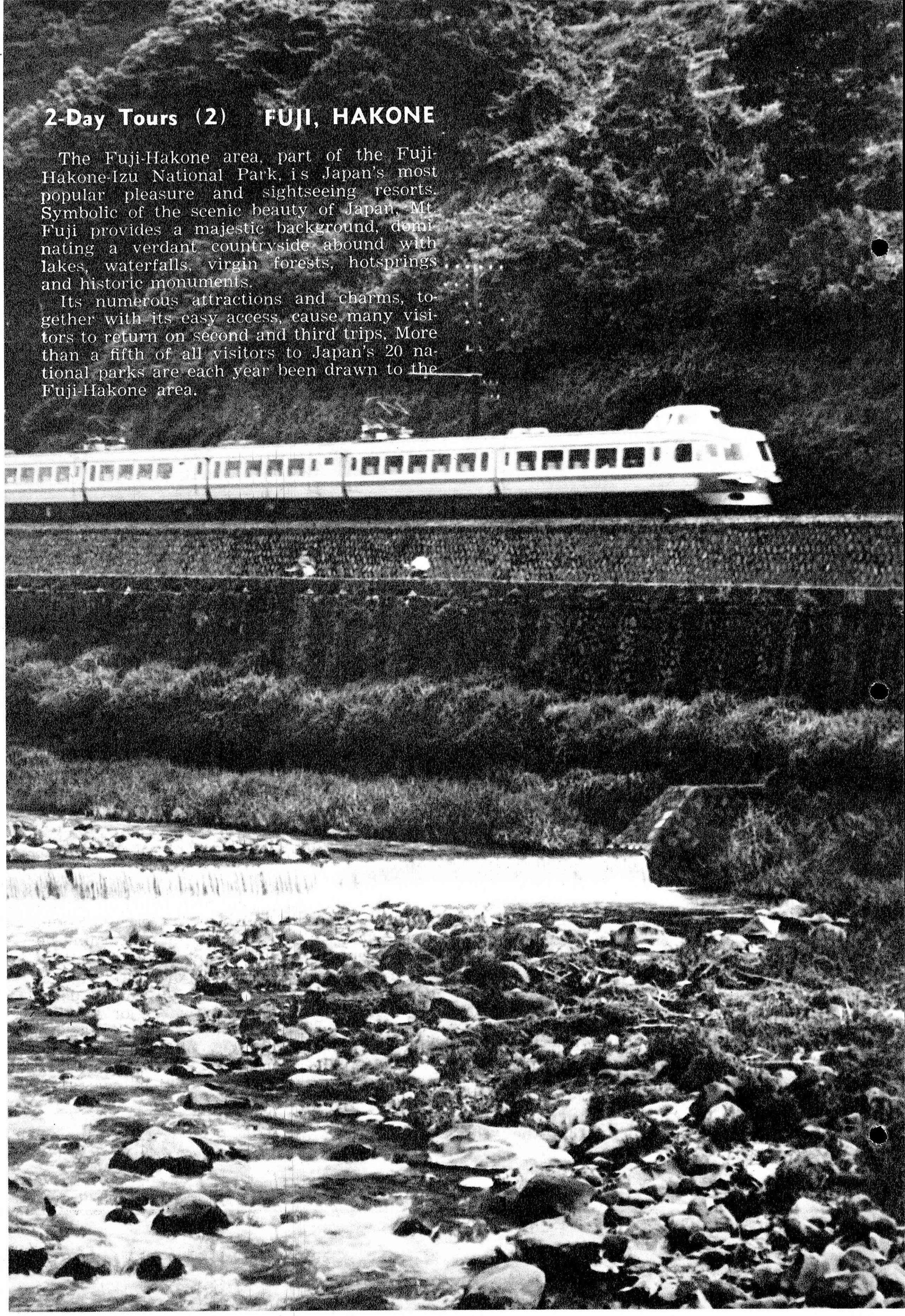
Palace Hotel

M. TACHIBANA
Managing Director & General Manager
Mailing Address : Marunouchi Tokyo
Cable Address : PALACEHOTEL TOKYO

2-Day Tours (2) FUJI, HAKONE

The Fuji-Hakone area, part of the Fuji-Hakone-Izu National Park, is Japan's most popular pleasure and sightseeing resorts. Symbolic of the scenic beauty of Japan, Mt. Fuji provides a majestic background, dominating a verdant countryside abound with lakes, waterfalls, virgin forests, hotsprings and historic monuments.

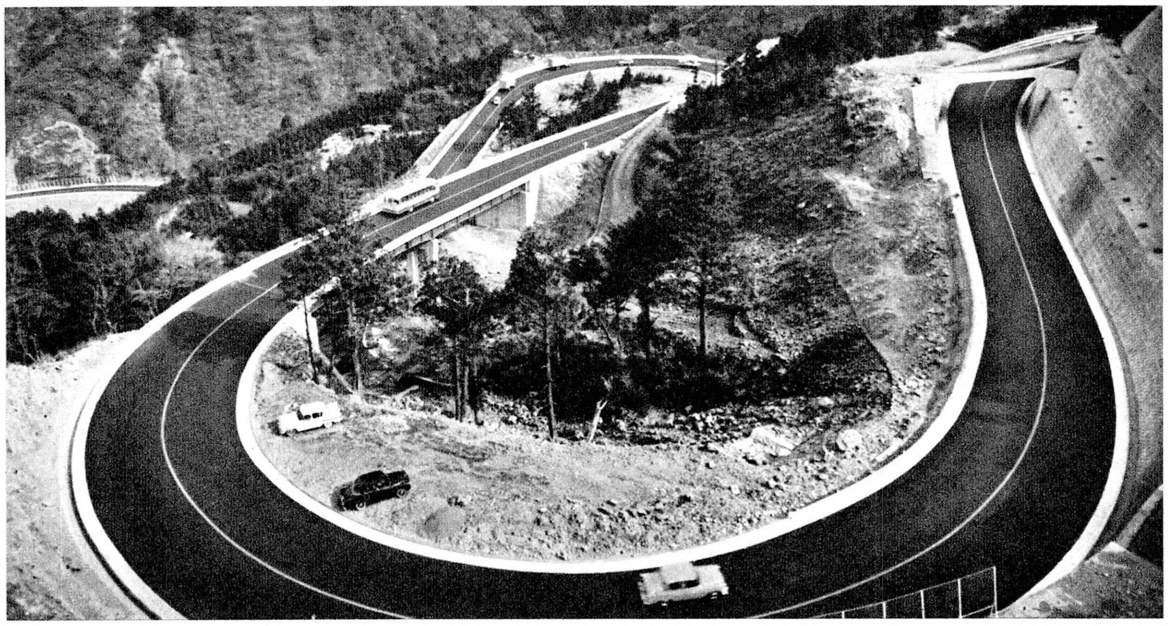
Its numerous attractions and charms, together with its easy access, cause many visitors to return on second and third trips. More than a fifth of all visitors to Japan's 20 national parks are each year been drawn to the Fuji-Hakone area.



Hakone is the general name for the mountain resort located about 100 kilometers southwest of Tokyo. Its center is Lake Ashi, also known as Lake Hakone, an oblong volcanic lake surrounded by mountains. It stretches 6.6 kilometers from north to south and measures about two kilometers from east to west. Its surface is 723 meters above the sea level.

Between Yumoto, where the Hakone area begins, and the lake are such hot spring resorts as Miyanoshita, Gora, Kowakidani, Owakudani and Tonosawa. Stretching on the north end of the lake is the scenic Sengoku plateau where three golf courses are located. To the southwest of the lake between Hakone and Atami is Jukkoku Pass (10-Province Pass) from where a spectacular view of the Pacific, of the lake and Mt. Fuji can be enjoyed on a fair day.

Boasting these and many other attractive features, Hakone is an exciting resort area in all seasons, but for breathtaking scenery, late autumn through winter is most favorable because the clear, crisp air provides excellent visibility.



How to Get There

One can motor to Lake Ashi, from Tokyo in about four hours, half an hour more or less depending on traffic conditions, along one of Japan's best highways. Starting from Gotanda, the first leg of the drive is by the Second Tokyo-Yokohama Highway which leads to the Yokohama Bypass, a good stretch of paved road, to Odawara via the new Fujisawa Bypass and then by the Hakone Toll Road leading up to the lake.

From Kansai, follow the Tokaido Highway (National Route 1) which runs by the lake and connects with the Hakone Toll Road.

The private Odawara Express Railway (Odakyu) offers a pleasant hour and 20-minute train trip to Yumoto via Odawara aboard its special "Romance Car" express trains which leave Shinjuku Station, Tokyo for Yumoto in Hakone every hour. The fare is ¥530, and service and view of the countryside from these trains, are well worth it. It is advisable to reserve seats early—especially during holiday seasons.

Take any of the Tokaido Line trains at Tokyo Central Station and get off at Odawara, from where bus, taxi and a mountain trolley are available to the lake or any of sightseeing spots in the area. The second class coach fare is ¥240 between Tokyo and Odawara, ¥440 first class. The trip to Odawara takes two hours.

Two bus lines, Hakone Tozan Tetsudo and Izu Hakone, operate regular services between Odawara Station and the lake via all major sightseeing spots. The two lines have a uniform fare of ¥110 for the Odawara-Motohakone run which takes about 45 minutes. Motohakone is a lakeside hub. Taxi fare for the same distance runs up to ¥2,000.

Hakone can be reached also from Atami on the National Railways Tokaido Line, a route recommendable for those coming from Kansai. The fare is ¥1,020 between Osaka and Atami for second class, ¥1,870 first class.

From Atami, the same two bus lines operate regular services to the lake, which takes 40 minutes for ¥140. Taxi's cost approximately ¥4,000.

Direct bus service from Tokyo is alternative. Fujita Travel Service's affiliate operates a regular bus service at 9 a.m. on weekdays from Tokyo Central Station to the Kowakien Hotel near Kowakidani. Additional buses depart at 1 and 2 p.m. on Saturdays, 8 and 9 a.m. Sundays. The fare is ¥450 and seats are reserved with phone.

The semi-governmental Japan Travel Bureau (JTB) and Fujita Travel Service also operate sightseeing bus excursions to Hakone via other places of interest. JTB operates a one-day trip to Hakone via Kamakura daily for ¥6,100 including lunch at the Hakone Hotel. Fujita offers a two-day excursion tour of Hakone Sunday, Monday, Tuesday, Wednesday and Friday during the fall for $25 plus $4 for a night's stay at the Kowakien Hotel.

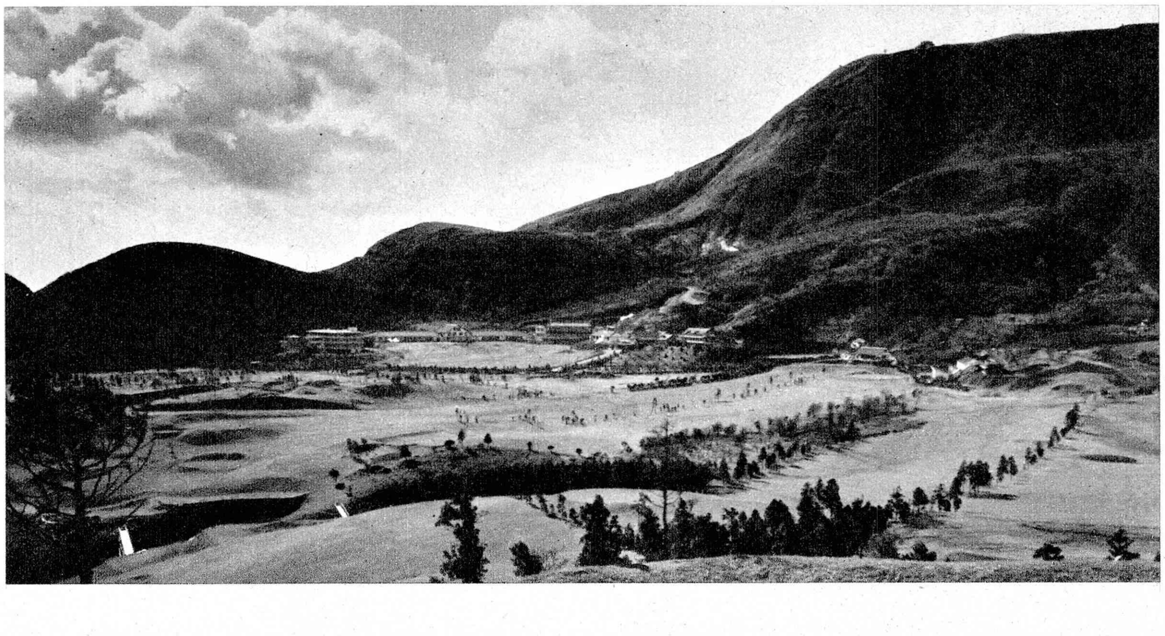
Where to Stay

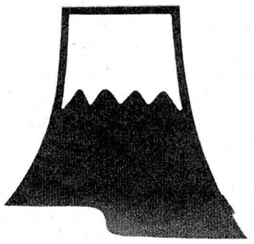
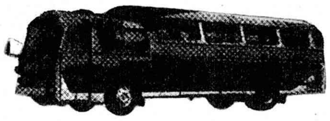
The well-known Fujiya Hotel at Miyanoshita leads an impressive list of first class hotels in the Hakone area. Room rates, meal charges and reservation phone numbers in Tokyo and Hakone are:

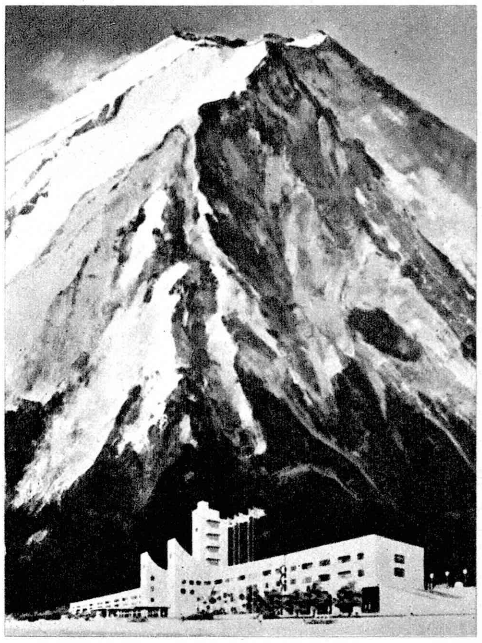
Fujiya Hotel (Hakone 2–2211, Tokyo 572–1625) Miyanoshita,
Rooms: ¥1,300—¥15,000
Meal Rates: (B) ¥500 (L) ¥1,000 (D) ¥1,200

Fujiya Hotel Sengoku Annex (Hakone 4–8511, Tokyo 572–1625)
Sengokuhara,
Rooms: ¥1,800—¥3,300
Meal Rates: (B) ¥350 (L) ¥350 and ¥600 (D) ¥800

Hakone Hotel (Hakone 3–6311, Tokyo 201–4101)



5-DAY COACH TOUR
TOKYO ➡ KYOTO
only $98
2 DAY HAKONE ($ 25)
2 DAY FUJIYAMA ($ 38)
3 DAY FUJI-HAKONE ($ 50)
6 DAY COACH TOUR ($ 118)
8 DAY JAPAN TOUR ($ 176)
9 DAY JAPAN TOUR ($ 196)


TOKYO
KAMAKURA
HAKONE SPA
OKITSU (Japanese Inn)
NAGOYA
PEARL ISL.
OSAKA
KYOTO
NARA
All meals
Best hotels
Rooms with bath
Guide & hostess
FUJITA TRAVEL SERVICE
Please see your travel agent or call
Tel: 571-8754, 5342, 1484,

IN JAPAN IT'S THE
HOTEL Mt. Fuji
LAKE YAMANAKA, FUJI NATIONAL PARK, JAPAN

RESERVATIONS ARE BEING ACCEPTED
Cable Add.: "TOURFUJIKYU TOKYO"
Tel. Tokyo (211) 7621/4
FUJI KYUKO CO., LTD.

Lakeside Ashi,
Rooms: ¥2,000—¥5,000
Hotel Kowakien (Hakone 2-2221, Tokyo 572-0161)
Kowakidani
Rooms: ¥1,200—¥20,000
Meal Rates (B) ¥400, (L) ¥1,000 (D) ¥1,200
Hakone Kanko Hotel (Hakone 4-8501, Tokyo 281-0775)
Sengokuhara
Rooms: ¥2,000—¥9,000
Meal Rates: (B) ¥450, (L) ¥1,000 (D) ¥1,200
Hakone Highland Hotel (Hakone 4-8541, Tokyo 561-2933)
Sengokuhara
Rooms: ¥1,200—¥4,000
Meal Rates: (B) ¥350, (L) ¥500, ¥(1,000)

For those who prefer Japanese style inns, more than 70 are available in the area, charges ranging between ¥1,000 and ¥8,000 per guest, including dinner and breakfast. Reservations are accepted at JTB offices.

Time-worn foot paths and modern paved roads crisscross the mountains of Hakone, leading to various sightseeing attractions. For a day's excursion, these places may be of interest.

What to See

Owakudani—Located on a slope of Mt. Kamiyama (1,438 meters) to the east of Lake Ashi, this is a volcanic cleave shooting boiling sulphur and spouts of steam high into the air. A reminder of Yellow Springs National Park.

Sengoku Plateau—This vast stretch of plain, part of which is a swamp, used to be a part of Lake Ashi. Numerous flowers blanket the rolling fields in a riot of color in summer, while the glinting silver heads of Japanese pampas grass produce an impressive autumn scene. Three beautiful golf courses dot the area.

Lake Ashi—This lake is the center of Hakone's scenic beauty. Most famous is the view of Mt. Fuji reflected on the surface of the lake as viewed from the south shore. At Ashi's southern end are the resort towns of Hakone and Motohakone where numerous souvenir shops and restaurants line narrow streets. On the opposite end of the lake is Kojiri, sometimes called Umijiri, where you can rough it in tents at convenient camping facilities. Kojidi and Motohakone are connected by sightseeing boats. The trip across the lovely lake is ¥100. Speed boats are available at ¥1,800 for a cruise around the lake, 1,000 for a shorter ride and ¥1,400 for the Motohakone-Kojiri roundtrip. Other spots of interest around the lake include the Hakone Shrine, built in 757 A.D., Onshi Hakone Park, a small wood formerly owned by the Imperial Family, and the site of Hakone Sekisho, the famous border check point of the feudal days on the Tokaido road from Tokyo to Kyoto.

Interesting Events

May 11-12: Tsutsuji Festival (azalea festival) for appreciation of some 30,000 azalea plants in full bloom.

July 31: Lake Festival at Lake Ashi on the eve of the annual festival of Hakone Shrine. Fireworks and offering of lanterns on the lake feature the festival.

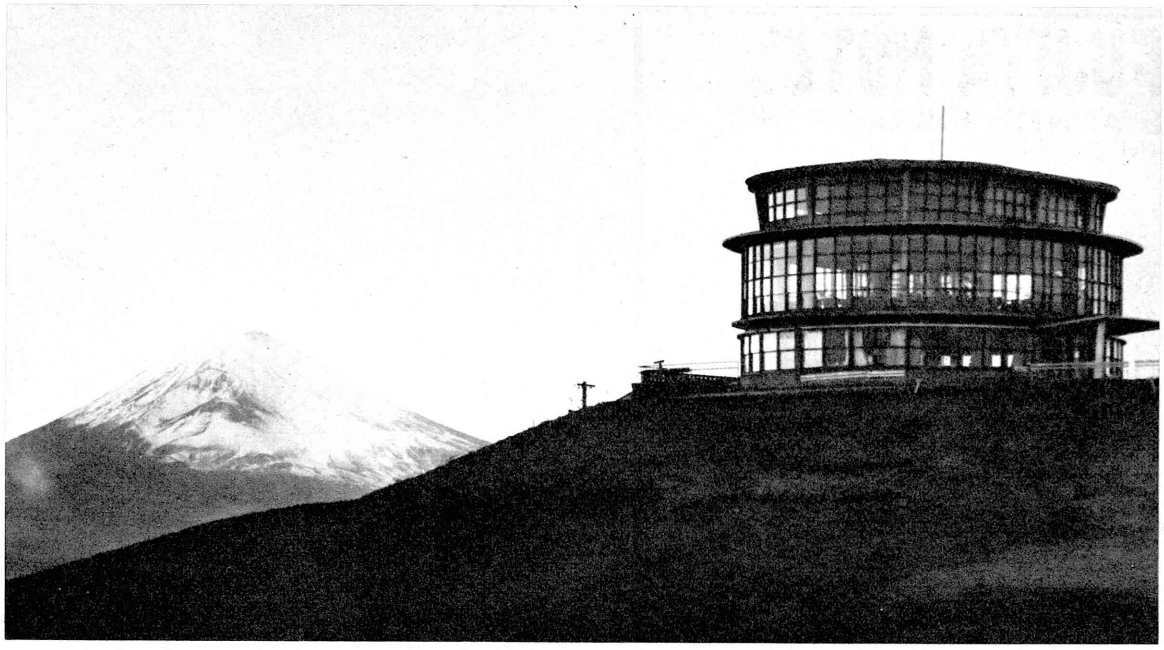
Aug. 5: Torii Festival—A specially built big torii on Lake Ashi is set aflame.

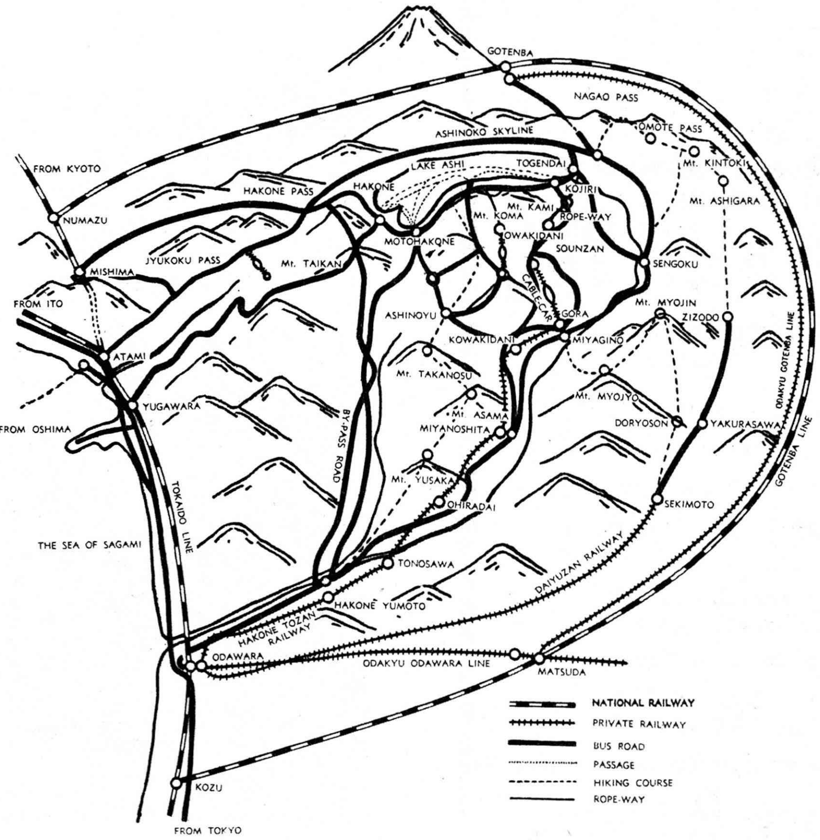
Aug. 16: Daimonjiyaki—A huge Chinese character of dai or big is etched brilliantly on the side of the 923-meter Mt. Myojo as logs arranged in the shape of dai are set afire.

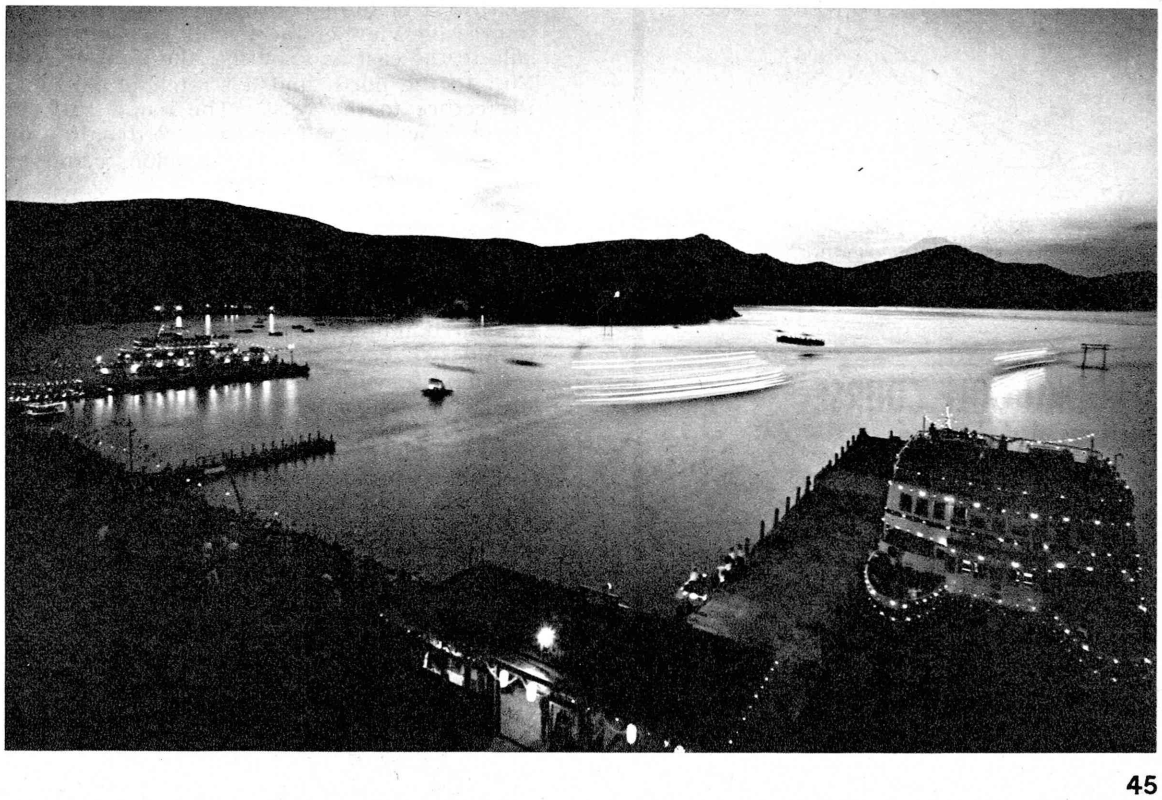
Nov. 3: Daimyo Procession—The colorful procession of a feudal lord is revived as local people clad in the old costumes stage a parade.

Souvenirs

Hakone-Zaiku: Boxes and ornaments made by assembling fine pieces of wood. Priced between ¥200 and ¥1,000.







FUJIYA HOTEL
& ANNEX: KIKKA-SO INN
(Miyanoshita, Hakone)

HAKONE HOTEL
(On Lake Hakone, Hakone)

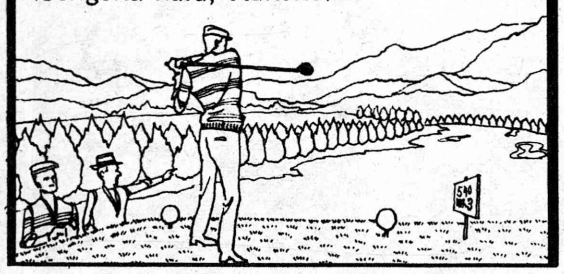
in the FUJI-HAKONE Nat'l Park
FUJIYA HOTEL
CHAIN

Ideal health resort . . .
rich hot springs—
countless scenic wonders
topped by Mt. Fuji.

For reservations, call
your travel agent
or Our Booking Offices
Tokyo: 572-1625/6
Osaka: 631-8947

Fuji-View Hotel
(On Lake Kawaguchi, Fuji-Five Lakes)

SENGOKU GOLF COURSE
Fujiya Hotel Annex
(Sengoku-hara, Hakone)



Jukkoku Pass—Located a few kilometers southwest of the lake, this pass commands an impressive view of the Pacific and Izu Peninsula to the east and south, Lake Ashi and Mt. Fuji to the north and a stretch of Shizuoka Prefecture to the west. The name Jukkoku (10-province) came from the fact that 10 provinces under the feudal division could be viewed from atop the pass.

The pleasure resorts in the foothills of Mt. Fuji, on the opposite site of the sacred volcano from Lake Ashi, are called the Fuji Five Lake Area, composed of the lakes of Yamanaka, Kawaguchi, Sai, Shoji and Motosu, and the surrounding countryside dotted with hot springs.

Compared with the Hakone, the Five Lakes district is still a bit backward in transportation facilities and hotels, but have recently been rapidly developing. On the other hand, here is nature untrammeled by the brasher instincts of the tourist industry.

How to Get There

Start from Shinjuku, and proceed along the Koshu Highway to Lake Kawaguchi via Chofu, Tachikawa, Hachioji and Otsuki. Most of the route is well paved and the 130-kilometer distance can be covered in three hours.

The Fuji Five Lakes can be reached by three train lines, via the National Railways' Chuo Line from Shinjuku, the private Odakyu Line also from Shinjuku, or via the Tokaido Line from Tokyo Central Station.

From Shinjuku, the Chuo Line runs to Otsuki; then to Lake Kawaguchi via Fuji Yoshida by the Fuji Express Line, all in two hours and 20 minutes. Fare one-way is ¥570 by express. Through trains leave Shinjuku at 7 a.m. on weekdays, at 7 and 7:18 a.m. Sundays. Those riding other Chuo Line trains may transfer to the Fuji Kyuko at Otsuki.

Take the Odakyu special semi-express train at Shinjuku which reaches Gotemba at the foot of Mt. Fuji in one hour and 40 minutes. Get off at Gotemba, take a regular round trip tour of the five lakes and other spots of interest along the way for ¥650.

For those coming from Kansai, the Tokaido Line is best. Leave the train at Fuji Station and board a sightseeing bus.

A direct bus service is operated by the Fuji Express Co. daily between the plaza at the west entrance of Shinjuku Station and Lake Yamanaka. The bus leaves Shinjuku 10 a.m. every day with an additional run at 1 p.m. on Saturdays. Its destination is Asahigaoka in front of the Hotel Mt. Fuji by the lake. The return bus leaves from the hotel at 3:30 p.m. daily with an additional run on 4:30 on Sundays. The distance is covered in four hours for ¥950.

Two-day bus excursions of the district are conducted every Monday, Thursday and Sat-

urday from Tokyo by the Fujita Travel Service. The fare is $38 plus $4.50 for a night's stay at the Fuji View Hotel by Lake Kawaguchi. JTB offers another one-day trip via the Odakyu Line and bus for ¥7,200.

Where to Stay

Western style hotels available in the area:
Hotel Mt. Fuji (Tokyo 211-3673)
Lakeside Yamanaka
Rooms: ¥3,500—¥18,000
Meal Rates: (B) ¥450, (L) ¥1,000, (D) ¥1,200
Fuji New Grand Hotel (Yamanaka 24, 33)
Lakeside Yamanaka
Rooms: ¥2,400—¥6,000
Meal Rates: (B) ¥400, (L) ¥1,000, (D) ¥1,200
Fuji New Grand Hotel (Yamanaka 24, 33)
Lakeside Yamanaka
Rooms: ¥2,400—¥6,000
Meal Rates: (B) ¥400, (L) ¥600, (D) ¥1,000
Each of the five lakes has its own distinctive beauty and surroundings differ.

What to See

Lake Yamanaka—Situated at the eastern end of the five lakes, Yamanaka is the largest. In summer, the lake draws vacationers from Tokyo and in the winter, the frozen surface makes it a large, natural skating pond. Sightseeing boats are operated on the lake except during winter. Anglers will find the shores good fishing grounds.

Lake Kawaguchi—Second largest and most developed of the lakes, because of its accessibility. Cable car service connects the lakeside with the top of the 1,100-meter Mt. Tenjo, the top of which provides a grand view of the lake and Mt. Fuji. Kawaguchi is also good for fishing.

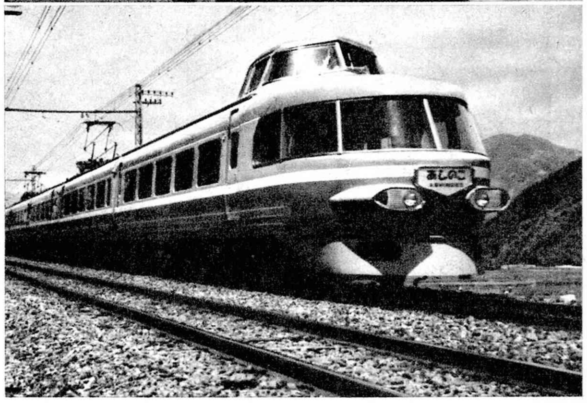
Lake Sai—Surrounded by virgin forest and least touched of the five lakes by humanity. A youth hostel stands on the western shore, giving the only touch of civilization to the area. This lake is excellent fishing.

Lake Shoji—Smallest of the five lakes, it was developed as a resort by a Briton named Stuart Solomon some 60 years ago. The lake is most beautiful in autumn when red and yellow leaves enframe the trees surrounding the lake and are reflected on the water. Fishing can be enjoyed at this lake too.

Lake Motosu—Third largest among the five, Motosu is located northwest of Mt. Fuji. Dark lava and glowing yellow and red leaves of trees around the lake present a striking picture in autumn. Good for fishing.

Other places of interest include Shiraito Fall between Lake Motosu and Fujimiya on the western foothills of Mt. Fuji. The 30-meter wide, 23-meter high falls is probably the most beautiful fall in Japan.

The five lakes, Shiraito Fall and the country side can be enjoyed in a day's excursion aboard one of several sightseeing buses which daily leave Gotemba and Fuji stations.



GOING TO HAKONE?
TRAVEL IN RELAXED
COMFORT ABOARD AN
ODAKYU SUPER EXPRESS

* Speedy express service
* Only 79 minutes from Shinjuku, Tokyo
* Express trains run at 30-minute intervals, each way
* Waitress service
* Recorded Japanese folk melodies

All first-class seats reserved so check with your travel agent or the Odakyu Travel Service, Tel: 361-7121.

Odakyu Electric Railways

2—28, Yoyogi, Shibuya-ku, Tokyo, Japan

Photo by Konishiroku Co.

2-Day Tours (3)
OSHIMA, HACHIJO ISLANDS

A tiny group of Pacific volcanic islands south of Tokyo is adding new dimension to Japanese tourism—subtropical vacationing just 40 minutes by air from the world's largest city.

For centuries an isolated penal colony, the seven lush Izu Islands abound in tropical flora, hot springs and a hotel boom nurtured by the warm Pacific current despite their temperate latitude.

With the rapid development of fast air transport from Tokyo, the islands have recently emerged into the tourism limelight while the somewhat bewildered natives still preserve their traditional pattern of life.

In the seven-island chain, Oshima, the big island, and booming Hachijojima are worth noting.

Hachijojima until a few years ago was a sleepy island where its 13,000 natives led a quiet existence, eating the island-grown potatoes instead of rice, weaving the specially-dyed kihachijo silk, and cultivating tropical plants.

For the few tourists who bothered to take the tedious 16-hour trip by steamer running once a week from Tokyo, there were two local inns situated on its volcanic surface, some of the world's most exciting skin diving, fine open hot springs, and a local bull fight festival where farmers pit their prize animals in butting contests.

Then came the aircraft increasing travel 20-fold, a stunning land boom and new luxury hotels that grew to huge proportions—all in the last five years.

The boom, fortunately, has not marred the island's unique qualities—farmers still set their bulls to butting and costumed islanders still drum and dance in their native folk ways, though now not exclusively at festivals, but at the drop of some traveler's silver; banana, palm and phoenix trees still sway in Pacific breezes; the black-yellow-brown silken cloth is still woven, and its weavers are today designated intangible cultural assets; the skin diving remains top flight; and the abundance of lobsters, sea bream and tuna make good fishing, better eating.

How to Get There

The island can be reached in an hour by daily flights from Tokyo. Round trip fare runs ¥8,740 with special rates for families and honeymooners. If time is no factor, Tokai Steamship Co. runs a steamer service from Tokyo to Hachijojima in 16 hours.

Where to Stay

The boom has also brought comforts to the island. Joining 55-room the Hachijo Onsen Hotel, is a grandiose 130-room resort to be fully opened by the turn of the year. The ¥2,500 million Royal Hotel will have two swimming pools, a golf course, air conditioning, special health baths, a night club and all the other accoutrements of a highly developed resort. It should be so, since the owners, Yasuda Kanko Co., also operate the cavernous Hatcho-en playground in Atami.

Joining these hotels is the interesting development of a "Bunkamura," a village comprised of persons the Japanese term "bunkajin," people of culture. Compers Kosaku Yamada and Ikuma Dan are already building. The other is "Hawaiian Village," a 150,000-square meter site at the foot of Mt. Hachijo Fuji to provide retirement residences for Japanese nisei who wish to bask their twilight years in the mother country.

Tariffs at the Royal run from ¥3,000 with two meals for a spacious Japanese-style room to ¥10,000 per person for the Imperial Suite occupying the entire seventh floor. Ten twin-bed Western-style rooms range from ¥5,000 to ¥10,000 per day.

The Royal also operates limousine service between the airport and the hotel; interpreters are on call.

What to See

A leisurely round-the-island tour takes about six hours by hired car and runs about ¥3,500. Trips are so arranged so that you can take in most of the attractions—bull fighting, kihachijo weaving, and the botanical gardens. Don't miss the Hattori Mansion with its seven-century-old palm and cacti, Hachijo Garden, the island's major plant cultivation, and the natural hot springs that bubble up at ebbtide on Borowazawa Beach.

Taxi drivers do not demand any extra for stopping along the way for sightseeing or shopping. Courteous and helpful in their native ways, they do not demand tips, but are welcomed for extra services.

Oshima Island

Closest of the Izu chain to Tokyo and most developed, Oshima Island is dominated by active Mt. Mihara volcano where many a star-crossed lover has perished in sacrifice to the God of Fire.

The poignant poem of parting, two pairs of wooden clogs precisely resting at the edge of

the smoke-brimmed crater are the objects of song and story of Mt. Mihara. And the volcano still is fed by a lover or two yearly, though new-gotten social independence have made the Japanese a more optimistic sort.

But islanders still pay obeisance to the fickle fire god that every now and then spews molten lava down its rocky slopes.

Oshima has a brighter fame in its lovely women, whose thick, jet hair is dressed with the oil of pressed camellias that abound on the island. The native women carry their tresses in a hairdo unique to this isle of Japan.

A natural habitat zoological park, camping grounds, a skiing slope (remember, a tropical island), a nine-hole golf course, and botanical gardens make up a vast playground on the eastern tip of the island.

Hotel accommodations are plentiful, but the 40-room Oshima Kowakien has the only Western-style rooms, rates running from ¥1,500 to ¥8,000 a day.

Adjacent to the hotel is a nine-hole golf course with reasonable green and caddy fees. Clubs can be rented.

A sightseeing bus for a tour around the island leaves from the hotel front, taking passengers up the mountain in about 40 minutes. Horses are also available.

Oshima, like Hachijojima, is a nice weekend trip of one night and two days. Four daily 40-minute flights to the island from Tokyo are operated for ¥2,300 one-way, less for families and honeymooners. Tokai Steamship Co. has steamers which ply between Tokyo and Oshima in six hours and also between the island and Izu hot spring resort. Five afternoon boats operate between Oshima and Atami, Ito and Shimoda with one-way passage running from ¥310 to ¥1,310 for special A class.

The other five islands of the Izu chain—Rijima, Niijima, Kozujima, Miyakejima and Mikurajima—do not have any airport landing facilities and, consequently, have not been developed for tourism. Tokai Steamship runs boats from Tokyo to all these islands except Rijima, however.

Interesting Events

Jan. 24: Hiimi Matsuri . . . Small boats lighted by five-colored lamps sail at night to near-by Kozu Island in procession with prayers chanted to calm Fire Goddess of volcanoic mountains on Hachijo Island.

Late August through early September: Bon Dance . . . folk dance to console the spirits of the dead, danced by islanders in native kimono.

Bull Fighting . . . A pair of bulls fight against each other in an oval with a diameter of 15 meters. A unique attraction of island, originally shown during the New Year's Days and the bon-fire season in midsummer, but lately staged for tourists throughout the year.

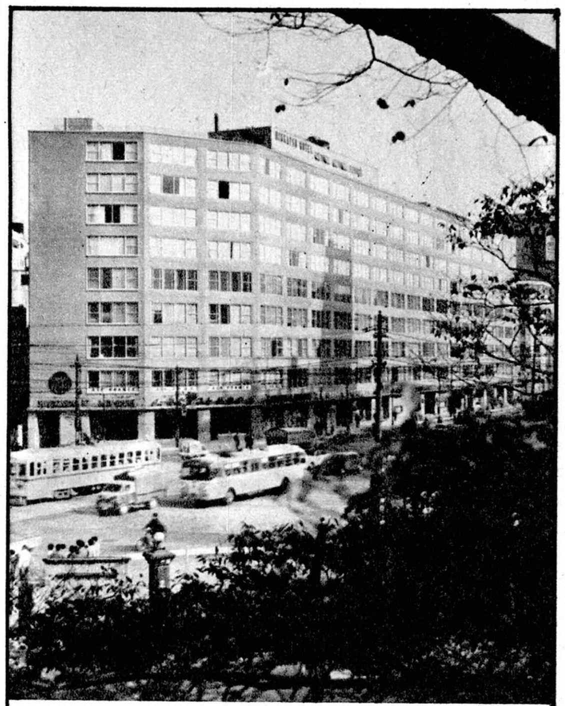
Souvenirs

Tsubaki Abura (camellia oil) . . . good quality hair oil made from camellia seeds.

Imo Shochu . . . Strong distilled liquor made from island potatoes.

Tsuge Zaiku . . . Hard wood handicrafts.

Kihachijo . . . Special silken cloth dyed in black, yellow and bron with natural dyestuff . Weaving and dying techniques of Kichachijo is designated as intangible cultural asset.



NIKKATSU HOSPITALITY

in the center of activities

Tokyo NIKKATSU HOTEL

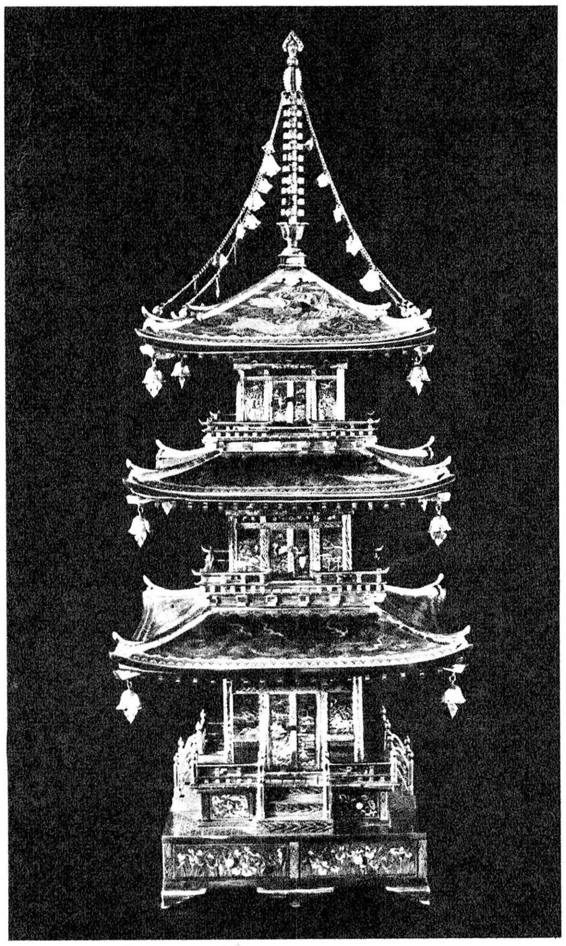
Address: Yuraku-cho, Chiyoda-ku, Tokyo
Tel: 271-2261(10), 2271(10)
Cable: NIKKATSUHOTEL TOKYO
Telex: 22-207

As a reliable organization with international network for speedy and efficient forwarding and tourist service, Nippon Express Company has more than 100 overseas agents covering 49 correspondents and operates about 4,000 branches for overland freight service including over 360 travel information offices throughout Japan.

Official Forwarder For Tokyo Olympic 1964

NIPPON EXPRESS CO., LTD.
Tokyo: Tel. 253-1111
NIPPON EXPRESS U.S.A. INC.
New York: Tel. JU-6-8245
San Francisco: Tel. YU-2-4965
Los Angeles: Tel. 627-1055

SHOPPING GUIDE



"ZOGAN DAMASCENE PAGODA" Jewerly Box. Height: 58cm. Weight: 10kg. Created in 1910.

Today's adventurer doesn't have to leave home for a taste of the exotic, for glittering jewels, shimmering silks, rich furs, and fascinating tales from far-off places are all within reach in shops and boutiques. And if these samplings whet the appetite, a few hours' ride by jet takes him to their land of origin. No more of the hazards encountered by ancient trail blazers but the same determination to find something new enables today's Marco Polo to make untold discoveries.

Japan is a shopper's paradise, whether you come with a big allowance or hitch-hiking budget, for there's something for all tastes and pocket books. Those landing in Japan will have much to look for: pearls and jade; silks from ornate hand-woven brocades embellished with gold and silver threads to popular dress weights to the sheerest angel's hair; luxurious furs in rich chocolate browns to the newest in sapphire and gold mutation minks, silver foxes.

If milady is more interested in things for the house, she has a field day. First of all, pottery and porcelains of unrivalled elegance or simplicity can head her list (ancient Nabeshima or Imari in rich colors, blue and whites; utilitarian Noritake dinner sets and charming folk and everyday ceramics).

Shopping for Lacquerware

Fine quality lacquerware (remember, cheap lacquerware cracks in the drier atmosphere of most heated Western homes) or the equally beautiful lustrous plastic-based lacquerware at a fraction of the cost of the wood-based ones; and hand-carved wooden bowls and trays.

Paper is found in its multitude of forms: hand-made "washi" Japanese papers for stationery, chemically treated for lampshades and screens, finished as fans, scrolls; and grasscloth and silk wall paper coming in eight-yard rolls in dozens of colors and textures from around ¥3,000 a roll. Bamboo, rush and reed with hundreds of practical applications (baskets, lamps, trays, furniture, rugs).

Then there's furniture: wonderfully modern-looking traditional old Sendai chests, kiri (pawlownia) and cedar chests; large low tables of teak, keaki, cherry and lacquer; screens.

For your garden, vari-sized stone lanterns—the short Yuki-mi (Snow-viewing) are graceful, mounted on a long boulder or rocks—bamboo, iron or bronze hanging lanterns.

Many Kinds of Accessories

Accessories: Beautiful lamps, novel shoji and screens, hanging scrolls, cushions (look into the textiles specially created for cushion covers, five covers to a set, linens for summer, heavy silks for winter (¥1,500-¥2,000 per set), cloisonne or porcelain lamps and vases and regional folkcraft novelties.

Curios are fun—every city has its second-hand dealers in them. Tokyo's are scattered all over, but Kyoto has two sections—the Shimonzen-Furumonzen shopping streets and along Teramachidori—where there's a good concentration of them. There isn't much to advise on these, except let your pocketbook and taste be the judge. "Is this worth that much to me? or Do I want it that much? should be your guide.

One of the first things that most men visiting Japan look into are cameras. There's no doubt about it that Japan does produce first-class cameras and also that they're half or-less than the prices back home. Travelers though do say that it's possible to get them cheaper at times in Hongkong, limited selection, but here in Japan you're bound to find what you want. Photographic equipment, binoculars and other optical goods rate very high.

Further down on the list are transistor radios, midget TV sets; silk shirts and suits, robes, ties, cloisonne or damascene links, buckles, cigarette case and lighters; Noh masks, porcelains, woodblock prints, screens, etc.

Picking Up Mementoes

Double the pleasure of traveling by picking up mementoes, a wonderful way to remember your trip: the hand-carved bears of Hokkaido Ainu aborigines; the grass-woven horses of Niigata; Haniwa dolls from prehistoric Yamato and Kyushu plains, especially fascinating if you drop into Miyazaki City in Kyushu where an elderly woman has reproduced thousands of Haniwa in various sizes; silk fans from Kyoto; hand-made paper from Izumo in Shimane Prefecture or Minoo City in Gifu.

Taste the fragrant hard tea candy from Shizuoka or Uji; the salted cherry blossoms—one bloom dropped into a cup of light green tea or just plain hot water, a romantic drink, for it's always drunk at bridal parties. Ask for "sakura no shio-zuke" at basement food centers of good department stores, or if in Kyoto at the Shichimi Spice Shop on Gojo Pottery Hill en route to Kiyomizu Temple. Or be delighted by an orchid bloom in your tea as we were in the ryokan and sold as "o-miyage" gifts at Yunoyama spa near Yokkaichi, Mie Prefecture; also sold at charming "amazake" rice toddy shop Bun-no-suke Chaya in Maruyama Park in Kyoto.

Drop into Shiragaki City of potters near Kyoto and Lake Biwa where there are hundreds of baked ceramic "tanuki" (badgers), many five feet tall. Buy shibui Kurume kasuri in finely combed or coarse cottons and silks in Kyushu.

Pick these up during your travels and at the Mingei (folk-craft) section in department stores or Mingei shops in Tokyo or at prefectural show and sales rooms such as those concentrated in Tokyo at the Kokusai Kanko Hotel, Daimaru Department Store and Trade Center Building; in Osaka at the Umeda subway arcade; and in the respective cities at special trade and commerce centers with sales rooms set up usually near the station.

Buying in Tokyo and Kyoto

Where to buy what you want. Tokyo is excellent for modern things or traditional adapted to foreign tastes—Western-sized garments (furs, silk shirts, robes and pajamas), pearls, woodblock prints, china, cameras, optical and electronic equipment, and novelties. Kyoto is wonderful for the more traditional items in their original form—kimono silks, bambooware, lacquerware, curios, pottery and classical furniture.

Meeting great disasters as the Great Earthquake of 1923 and the bombings in the last war, Tokyoites have had to give up much of the old ways and found it easier to pick up European ways; whereas Kyotoites untouched by war, continue the older traditions and all that goes with it—clothes, furniture, home interiors and gardens and the customs and manners that are so much a part of their everyday living. Kyoto was fortunate in having been the center of culture for over a thousand years and being able to continue undamaged.

In Tokyo, the hurried shopper needs only visit the various shopping arcades to fill all his shopping needs. Each has the silver, pearl, curio, silk and camera shops; but then again some have their special attraction. One of the oldest is the Marunouchi Arcade in front of Tokyo Station with three excellent

Recommended Restaurants in Tokyo

FRENCH

Cuisine Française
Open Daily Parking Place Available
Restaurant
HANANOKI
No. 2. Nishi-6-chome, Ginza, Tokyo
Tel: 571-0073, 0095

Established 1872
Ueno Seiyoken
French & American Style Restaurant
Member of the DINERS' CLUB
UENO PARK, TOKYO
上野精養軒 Tel: 821-2181/9

GERMAN

Dine at Tokyo's Famous Restaurant
* Catering Service
* Party Reservations Accepted
Open 11 a.m.—10:30 p.m.
GERMAN RESTAURANT **KETEL**
5-chome, Ginza-Nishi, Chuo-ku.
Tel: 571-5056, 4642.

HUNGARIAN

When you dine in Ginza
Enjoy Goulash and other dishes!!
RESTAURANT & BAR
HUNGARIA
Open 7 days a week 11:30 a.m. — 10:30 p.m.
Tel: (561) 1010, 6327
No. 3, 2-chome, Ginza-Nishi, Chuo-ku, Tokyo For Reservations, Call Henry

ITALIAN

ANTONIO'S
ITALIAN RESTAURANT
Enjoy the Best ITALIAN FOOD
All food prepared by Antonio Cancemi
Open daily 12 noon — 2 a.m.
Air-Cond. Tel: 408-1971 Member of the Diners'
1, Kasumi-cho, Azabu, Tokyo (D Ave. near 17th St.)
For Taxi: 麻布(材木町)電停前

NICOLA'S PIZZA HOUSE
"A TRUE ITALIAN RESTAURANT"
BEST IN PIZZAS
HUNDREDS OF VARIETIES
★ also Steak Room ★ imported Chianti
★ till 4 a.m. daily ★ Tel. 481-4712, 7983
FOR TAXI 港区麻布飯倉片町14 15th St. between "B" & "D" Aves

CHINESE

雲 樓
RAINBOW
No. 3, 2-chome, Kyobashi, Chuo-ku.
Tel: 561-6390, 0226
In front of Kyobashi Meidiya OSS between 10th & Ginza St.

JAPANESE

Restaurant **FURUSATO**
GENUINE COUNTRY CUISINE
GENGHIS KHAN' BARBECUE
A Member of the Diners' Club
Shows:
Japanese Folk Song
& Dance Nightly at
7:00 & 9:00 p.m.
渋谷道玄坂上左京ガス先二百米左側
Located on F Ave. bet. 40th St. Reservations: 461-6515, 0229

OBAKU ZEN-STYLE
普茶料理
RESTAURANT HOTOTOKISU
ほととぎす
For Taxi:
中野駅南口坂上
14 Senkomaecho, Nakano-ku, Tokyo Tel: 381-0191/5

INAGIKU

For the finest tempura
eat at 稲ぎく in Tokyo . . .

Prepared by chefs with years of experience. Huge round tempura table seating 30 is ideal for parties.

For reservations:
Phone 661-8855, 9988
6, 2-chome, Kayaba-cho, Nihonbashi,
Chuo-ku, Tokyo
For Taxi Driver: 茅場町2丁目6市場通り

TROPICAL

authentic indian restaurant
AJANTA अजंता
near Indian Embassy
Delicious food—homelike atmosphere.
Open 11 a.m.–9 p.m., Closed Sundays
Call proprietor Mr. Murti: 301-0812
2-2, Kudan, Chiyoda-ku, Tokyo
TAXI 靖国神社正門前住宅公団ナヽメマエ アジャンタ 純印度料理

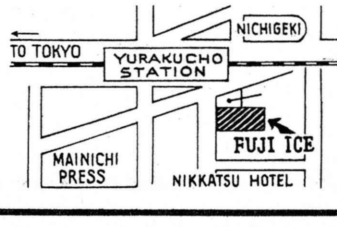
TROPICAL FOOD & MUSIC
4th floor—New Guinea decor. Big banquet hall, buffet style for 100 guests.
3rd floor—Celebes decor. Small party rooms.
2nd floor—Java-Sumatra decor. For general diners. Open 11am-11:30pm
Indonesian Cooks
RESTAURANT & BAR
INDONESIA RAYA
6-15, 4-chome, Tamura-cho On Atago Police Station St.
TEL. 501-8505 田村町4丁目愛宕警察通り
BRANCH 2, 1-chome, Yuraku-cho, In front of NIKKATSU HOTEL
TEL. 591-3198 日比谷・日活ホテル前

THE GENUINE INDIAN RESTAURANT
Large variety of best Indian dishes and fresh chapaties.
Indian vegetarian dishes also always available.
NAIR'S Restaurant
Owned and Operated by A. M. Nair
Manufacturers of Indira Curry Powder
On 10th St., crossing of "Z" Ave. Tokyo Tel: 541-8246
(In front of Kabuki Annex)
Branch: 7th Fl., Seibu Dept. Store, Ikebukuro, Tokyo
本店 東京昭和通歌舞伎別館前
支店 東京池袋西武百貨店七階

WESTERN

PETER'S
Your Favorite RESTAURANT in Tokyo
SANSHIN BLDG., HIBIYA, TOKYO
(Opposite Hibiya Park) Tel: (591) 6810, 6811

Fuji Ice
STEAK CORNER
Offers the finest food in exquisite surroundings!
Open daily
12 noon to 1:00 a.m.
Basement of Fuji Ice
Yuraku-cho Restaurant
FUJI ICE
3, 1-chome, Yuraku-cho,
Chiyoda-ku, Tokyo
Tel. (201) 0811



BOOK & RECORD

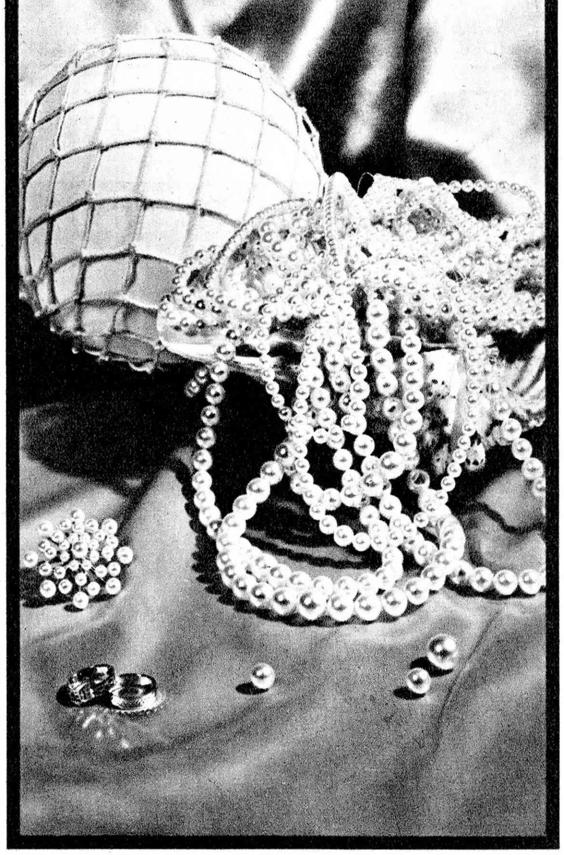
BOOKS & MAGS
for foreigners
RECORDS
Japanese Melodies
JENA SEIKO CO.
4, 5-chome, Ginza, Tokyo
Tel: 571-2980 (Harumi-Dori)
OPEN DAILY 11 a.m.—9 p.m.

CAMERA

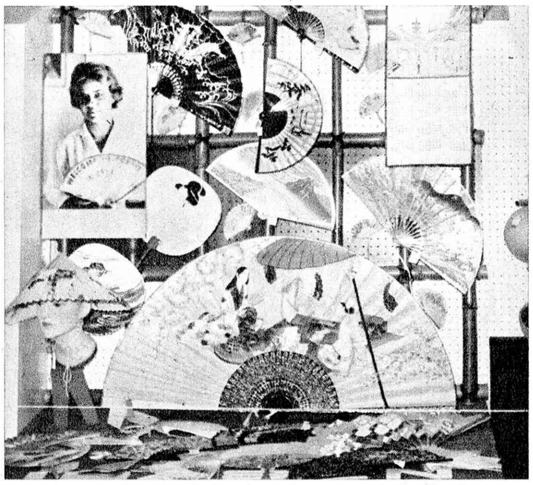
CAMERAS MOVIE CAMERAS & ACCESSORIES
Igarashi
Camera Shop
1st Floor, Room 116, SANSHIN BLDG. (Near Imperial Hotel)
Tel: 591-2626, 4919
Ginza TOKYU HOTEL ARCADE Tel: 541-2411 Ext. 24
MITSUI BLDG. ARCADE Tel: 501-6576

Most Convenient to Shop
NEGISHI
CAMERA CO., LTD.
No Tax
Open 10 a.m.—8:30 p.m.
2nd Floor, Sukiyabashi Shopping Center, Ginza, Tokyo
Tel: 571-7271, 1648
Also at Ueno-Hirokoji, Tokyo
Tel: 831-0320
6273
数寄屋橋ショッピングセンター 二階 ネギシ カメラ店

CULTURED PEARLS, CORAL AND JEWELRY
YAMAKATSU PEARL CO., LTD.
PRESIDENT: KATSU YAMAMOTO
HEAD OFFICE:
77, YAMAMOTO-DORI 2-CHOME, IKUTA-KU, KOBE, JAPAN.
PHONES: KOBE (22) 0181, (23) 0051-4
CABLE ADDRESS: "MOUNTKATSU KOBE"
TOKYO OFFICE:
27, AKASAKA SHINSAKA-MACHI, MINATO-KU TOKYO, JAPAN.
PHONE: TOKYO (402) 4536-8



"White Plum Blossoms & Mandarin Ducks" on antique gold foil paper.



A typical window display of colorful Japanese fans which is today one of the most "popular gift buys" among tourists.

attractions—Haibara Japanese papers, Mizusaki with scrolls galore, and Ginnando where your name will be carved into Chinese character seals; Imperial Hotel—Torii handbags, special embroidery orders; Mayuyama old porcelains; and all the newer hotels have their own array of fine shops. Then there are the "shopping centers" such as the Highway Arcade, often referred to as the Sukiyabashi Shopping Center with its section of fine Kyoto shops; and the smaller International Shopping Center under the Yamate Line with lovely second-hand kimonos.

Browsing in Department Stores

Department stores not only fill the family's material needs, but serve as an entertainment and educational center. They close one day a week, but not on Sunday. The entire family enjoys a Sunday outing there: father at the stupendous art exhibits (whole floors are devoted to shows that only huge museums in America could afford to sponsor); mother at the fashion show (or Kabuki, Noh or Bunraku plays) in the Little Theater; Junior at the large electronic or sports fair; and the tiny ones out on the rooftop, riding the merry-go-rounds or feeding bears, elephants, giraffes or whatever is the special that month.

The store layouts are about the same; usually seven or eight floors high. Basement and subbasements feature household goods, second-hand goods and a huge delicatessen and food center. The rest of the floors carry all the usual goods.

Shopping in Japan can be a rewarding adventure and like any other venture, should be undertaken with a little preparation, topped off with patience, humor and loads of imagination, and a little guidance.

This last useful item can be achieved by following these few shopping hints: Familiarize yourself with the monetary exchange; make a check list of what you'd like to have and have an idea of what the quality and prices are back home; find out what advantages the tourist has, such as the tax-free provisions; get to know what the best buys are and where to find them.

It's good to know that you can parcel post home most of the gift items under $10 wholesale price. Marked "unsolicited gift" these reach their destination without duty and need not be declared in your $100 limit. Also helps solve overweight problems for air travelers.

Using Traveler's Checks

As for foreign exchange, there's no black market. The best bet is traveler's checks. All exchange is done only at authorized stores, hotels and banks. If you find yourself short of yen in a situation where unauthorized shops cannot take your foreign exchange—they can't redeem it—then they will deliver to your hotel desk where you can get your traveler's check changed. Or if out of town, C.O.D. it: mail Dai-kin-hikikae or freight Chaku-barai.

American Express or Diner's Club credit cards are accepted, but not so popular with the stores—especially camera stores, which prefer to give you a reasonable discount for cash. Language isn't a problem if you shop in Tokyo or Kyoto where they're used to foreign shoppers. Department stores have English speaking personnel with badges advertising that fact.

There's definitely no haggling or bargaining to speak of. Oftentimes shopkeepers will give you a discount for large purchases. And prices are almost always marked and even if they are not there's little danger of their asking an exorbitant price. You can shop with no fear of being taken undue advantage of or that your goods will not be delivered. It's convenient because many small shops stay open late and almost every day of the year. The main shopping streets stay open until about 9 p.m. although department stores and name specialty shops close earlier.

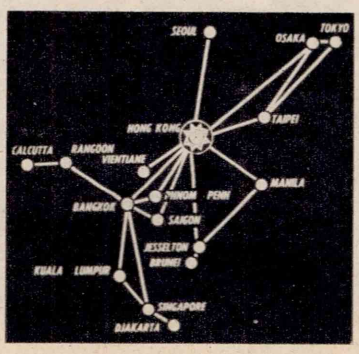
And don't forget that there are loads of free and inexpensive shopping handouts available at all hotel lobbies, airlines and travel offices which usually have fairly decent maps . Arm yourself with these and start out on your grand tour of the Oriental market place that is Japan (S.H.G.)

Meet your neighbours via CATHAY PACIFIC . . .

All the Orient is yours when you book through Cathay Pacific. You fly to more ports more often than on any other airline-and you get there fast, on Cathay Pacific's Convair jet and Electra prop-jet air-craft. Most parts of the Orient are little more than a magazine, a cigarette and a good meal away with Cathay Pacific. You relax in the care of Japanese hostesses, enjoying the most magnificent foods and wines ever served in the Orient skies. Next time you fly, book Cathay Pacific, the Orient's most experienced airline.

HONG KONG · BANGKOK · BRUNEI · CALCUTTA · DJAKARTA · JESSELTON · KUALA LUMPUR · MANILA TAIPEI · TOKYO · VIENTIANE-OSAKA/KYOTO · PHNOM PENH · RANGOON · SAIGON · SEOUL · SINGAPORE

See your travel agent or
Cathay Pacific Airways, Ltd., Palace Hotel,
10, 1-chome, Marunouchi, Chiyoda-ku, Tokyo
Tels: 212-3526/9
Cathay Pacific Airways, Ltd., Seiko Building,
17, Sonezaki-Shinchi, 2-chome, Kita-ku, Osaka
Tels: 362-5651/4



Spanning the Orient

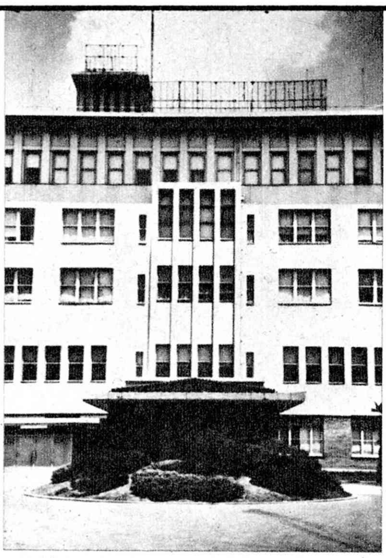
CATHAY PACIFIC

A BUTTERFIELD & SWIRE ASSOCIATED COMPANY

One of the big attractions for foreigners visiting Japan is shopping.

Japanese stores are stocked with some of the highest quality cameras and binoculars and other optical goods in the world. Household electrical appliances, radio and TV sets are also popular shopping items. For the artistically inclined, Japanese shops provide a variety of silk fabrics, ceramic wares and other objects of arts.

The arcades in the basement of major hotels offer a wide-range of articles to the foreign visitor. The best cultured pearls in the world are available at a famous store on the Ginza. Showcases glitter with rows of pearl necklaces and rings.



LUXURY COUPLED WITH ECONOMY

Conveniently located in downtown Nagoya, the modern Nagoya Kanko Hotel awaits your visit.

124 rooms with bath Single .... $ 5.00 & up
Twin ..... $ 9.10 & up
Suite ..... $12.50 & up

NAGOYA KANKO HOTEL

Hirokoji-dori, Nagoya, Japan. Tel: 23-7711
Cable Address: KANHO NAGOYA

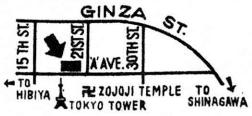
CRESCENT

Tokyo's Original French Restaurant

Open daily 11:30 a.m. to 10:00 p.m.

Free Parking Space
Tel. (431) 1222, 3125

1, 8-Gochi, Shiba Park, Tokyo

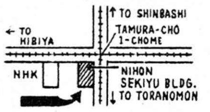


AMID CONTINENTAL SURROUNDINGS

European Dishes MOON CREST

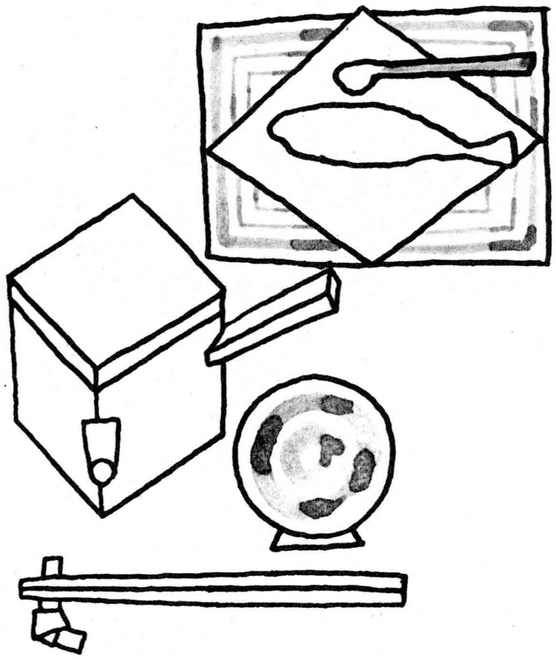
Affiliated with CRESCENT
9:30 a.m. to 10:00 p.m.
Closed Sundays

Nisseki Building Arcade
1-chome, Tamura-cho,
Minato-ku, Tokyo



Tel. (502) 1031, 1032

DINING



By ANDY ADAMS

Too many foreign visitors to Japan are "culinary cowards."

When in Russia, they eat Russian food; in France, French food, and in Hongkong, Chinese food. But when they come to Japan, tourists invariably insist on sticking to Western-style hotel fare. Oh, yes, they may venture out into the city and try a little Kobe steak or Italian pizza. And if they're real adventurous, they may "go Japanese" by partaking of such exotic Japanese dishes as sukiyaki or tempura.

They might be surprised to discover, however, that both of these "typical" Japanese dishes have a foreign origin. Tempura was introduced when the first Christian missionaries entered Japan more than three centuries ago. As for sukiyaki, it dates back only 100 years or so, shortly after the "hairy barbarians" weaned Japanese vegetarians away from their Buddhist ways.

Lately, some foreign visitors have become a bit more daring by sampling sushi, although if the truth were known most of the sushi probably contained "kyuri" (cucumber.) The true gourmet in Japan makes this his starting point, ignoring the rest—tempura, sukiyaki, steak, spaghetti and what have you. And if he is a discerning gourmand, he will be richly rewarded for his explorations in the realm of Japanese food.

Food Is Fresh and Tasty

Although many Japanese dishes are served cold, the food is invariably fresh, light and tasty. The artistry involved in presenting the food in an attractive manner so as to stimulate the appetite visually is almost as important as the art of cooking. The familiar sight of white-aproned housewives doing their daily shopping is good evidence that in Japan the emphasis is on fresh food.

The Japanese excel in the culinary preparation of vegetables and fish, although there are many other excellent and unique dishes here. Among other things, cooks avoid the use of oils and fats, although they make ample use of "shoyu" (soy sauce) as a seasoning. Rice, which is the only staple, is usually served steaming hot with every meal.

Some of the more delicious preparations which might appeal to the foreign palate include "chawan-mushi" (egg-custard soup), "mizutaki" (boiled meat and vegetables), "sashimi" (raw fish), "suppon-nabe" (turtle stew), "kabayaki" (grilled eel), "chanko-nabe" (sumo-style stew) and "gu-somen" (vermicelli with chicken and vegetables.)

For the conservative foreign diner fed up with beef, pork or sukiyaki, there is always wild boar or duck sukiyaki. And now that the cold season approaches, multitudes of little sukiyaki pans will soon be merrily bubbling away with all sorts of goodies, such as "tofu" (soy bean curd), "shirataki" (string noodle made from devil's tongue starch), "takenoko" bamboo sprouts and "matsutake" (mushrooms.) For those who prefer tempura, Buddhist-style vegetable tempura is a tasty change from the usual prawn, fish and shellfish tempura. Eggplant, mushrooms, ginger sticks, green pepper and sweet potato are typical tempura stand-bys.

For those planning to fry their own tempura, fresh fish and top-quality vegetable oil are essential. The paste is made of flour, egg and water. It is important to fry only one piece at a time in order to keep the temperature of the oil at an even rate. The sauce is made of shoyu, "mirin" (sweet sake), ground horseradish and flakes of dried bonito. Some people prefer only salt as seasoning, especially on shrimp or prawn tempura.

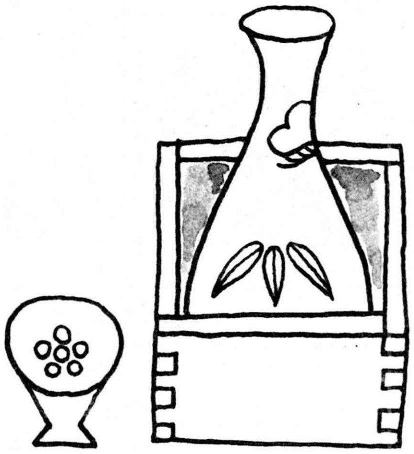
Sushi Popular With Tourists

Sushi, or vinegared rice patties topped with strips of raw fish, have long been popular with the foreign community in Japan, but are now finding favor with tourists. too. Sushi shops in Japan are as thick as hamburger stands in the United States. And like its American counterpart, sushi is eaten with the hands.

There are many different ways of making sushi, the most common of which are "norimaki" (wrapped in seaweed, rolled and cut into sections), "nigiri" (oblong rice patties with strips of raw fish laid on top), "kazari" (fancy decorated sushi for parties and teas) and "oshi" (sushi sandwiches shaped by a box.)

The most popular types of sushi are "maguro" (tuna), "kyuri" (cucumber), "tai" (sea bream), "tako" (octopus), "ika" (cuttlefish) and "tamago-yaki" (egg omelet.) To give the rice adhesive quality, it is mixed with vinegar and salt. For tartness, a little "wasabi" (ground green horseradish) is added. The sushi is then dipped in shoyu and eaten with the hands. It is also customary to eat sushi with pieces of pickled ginger.

Seasonings, soups and "tsukemono" (pickles



and radishes) are vital aspects of the Japanese culinary world. In restaurants in this country one finds not salt and pepper on the tables, but shoyu and white pepper. Indeed, shoyu is the most important of all the Japanese seasonings, and is used in almost all types of foods. It is made of soy beans, wheat and salt. Although one tends to associate the taste of shoyu with Japanese food, it is interesting to note that the largest supply of soy beans in this country is imported from the U.S.

Soy Bean Paste Seasoning

"Miso", soy bean paste—made of soy beans and rice or wheat—is another favorite seasoning. It is the basic ingredient of the ubiquitous miso soup, which Japanese traditionally take at breakfast, although it is served at other meals, too. A very invigorating soup, it is made with soup stock and liquid soy bean paste. Sometimes, "shijimi" (a kind of shellfish) is added or "nameko" (a variety of mushroom.)

Basic to Japanese soups is soup stock, which is made from "konbu" (seaweed) "kezuribushi" (flaked, dried bonito) and water. Almost as popular as miso soup is "suimono" (clear soup), which is composed of soup stock, vegetables and chicken or fish. These edible items are cooked separately and then added when the soup is about to be served. Many foreigners have taken a liking to "chawan-mushi", which is steamed and served in a cup. Besides egg, it contains slices of vegetables and chicken.

The Japanese not only like to look at the artistic arrangement of their food, but they also love the sounds certain foods make when eaten. This is most especially true of "tsukemono." No Japanese meal is complete without these crisp radishes and pickles. "Tsukemono" consists of "takuwan" (yellow, pliable radish), "daikon" (white, firm radish), "nasu" (small pickled eggplant) "kyuri" (cucumber), etc.

Among the dishes of fish and shellfish, "sashimi" is probably the most popular. Cuttlefish and lobster are also eaten "sashimi" style as is abalone. Salt-water fish provide the bulk of "sashimi" selections, including "ayu" (trout), tuna, sea bream, cuttlefish, snipe fish, flounder carp, bonito and cockles. Even shark and whale are eaten raw in this manner. "Sashimi" is mixed with "wasabi," dipped in shoyu, then eaten.

Selection of Fish Important

Although it might appear that there is nothing involved in the preparation of raw fish, "sashimi" gourmets will agree that there is a decided difference in taste according to the "sashimi cook." Much of this difference comes in the slicing as well as the selection of the fish. Hot water is sometimes poured over the raw fish to take care of any bacteria. Besides the seasonings of wasabi and shoyu, "sashimi" is also eaten with "nori", shredded radish, "udo" (spikenard, a kind of asparagus), lotus root and cucumber.

Besides being served raw, fish is also broiled, fried, baked, grilled and cured. Numberless varieties of fish are available, as Japan is perhaps the fishingnest nation in the world. Octopus, whale, shark, "fugu" (blowfish) and all kinds of shellfish are eaten as commonly as such popular varieties of fish as sea bream, mackerel, white fish, tuna, trout, halibut, sardines, etc. One of the most popular preparations of fish is cooking it in shoyu, sugar and mirin. Sometimes such fish as sardines are simply salted and grilled over an open fire.

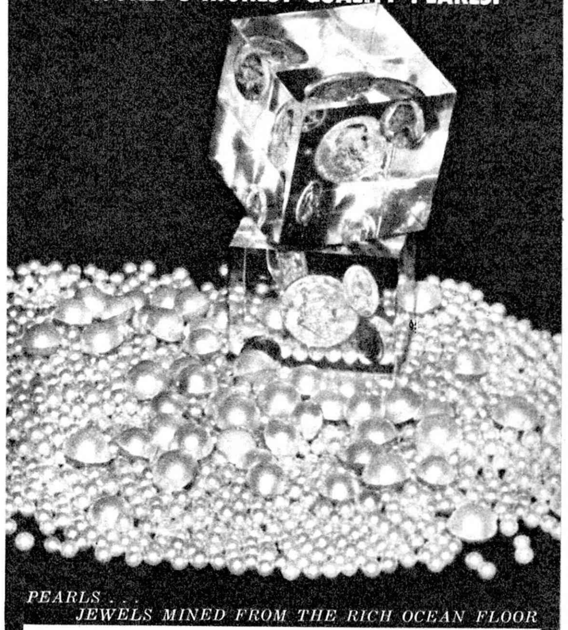
Eel is as much a favorite with the Japanese as it is with the Italians. It is usually plucked live out of a container and prepared on the spot. "Kabayaki" is a tasty dish. The eel is cut, skewered, dipped in sugared shoyu and grilled over an open fire; it is seasoned with this preparation several times before it is considered done.

But the Japanese are truly at their best in preparing vegetables. From the time the Buddhists banned meat eating in Japan around the sixth or seventh century until "gaijin" smelling of butter started slaughtering and eating the cattle in the mid-19th Century, the Japanese made like G.B. Shaw and his vegetarian friends. So it is highly probable that being deprived of steaks and pork chops for more than a thousand years, the Japanese found some pretty unique ways of concocting vegetables. They are rarely just boiled into a tasteless mess, as in the U.S., or eaten raw. Sometimes they are fried in perila oil coated by a tempura paste or simply fried in their natural state in vegetable oil. But they're usually cooked with different kinds of meat and other vegetables. Typical combinations are pork and squash, ham and green peas, chicken and onions, cabbage roll with pork and vegetables, etc.

Many Dishes for Vegetarians

Japan abounds in all kinds of vegetables,

WORLD'S HIGHEST QUALITY PEARLS!

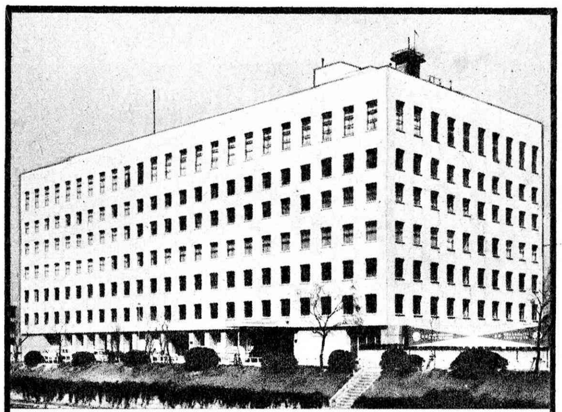


MURATA PEARL CO., LTD.
Cultivating & Processing Factory
KYOWA PEARL CO., INC.
Export & Administrative Dept.

Head Office: 97, 4-chome, Yamamoto-Dori, Ikuta-ku, Kobe
Telex Number: MULTIPLE KB8847
Cable Address: MURATAPEARL KOBE
KYOWAPEARL KOBE
Telephone: Kobe 23-1212/6
Tokyo Branch: Kamata No. 2 Bldg.
1, 6-chome, Ginza, Chuo-ku, Tokyo
Telephone: Tokyo 571-0173, 6275
Factory: 67, Oseko-cho, Ise City, Mie Pref.
Telephone: Ise 8-7111
Farms: Matoya, Hoza, Aso . . . and 25 other farms.

Nichibo
is
one of Japan's largest
spinning companies
manufacturing
cotton, silk, wool,
rayon and vinylon
(synthetic) products.

Nichibo
is
the company mark
identifying the products
of
DAI NIPPON
SPINNING CO., LTD.
Osaka, Japan



INTERNATIONAL HOTEL, OSAKA

MAKE US YOUR SECOND HOME

Refined homelike atmosphere in quiet surroundings. The guests always come first. From doorman to cook our courteous staff gives you undivided attention and personal service.

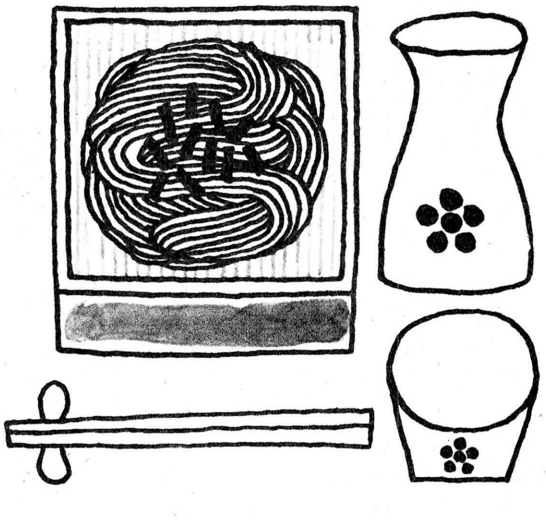
All rooms with bath:
Single .... US$ 3.61 & up
Double .... US$10.28 & up

Address: Higashi-ku, Osaka, Japan
Cable: INTERHOTEL Mgr.: S. Ajiro

WELCOME
to
The most exclusive restaurant in Tokyo
GASLIGHT
where steaks are served in an atmosphere of "The Gay 90's"

* Tokyo's only Player-Piano in the Gay 90's Bar
* Prime-rib of Beef

Amerex Bldg., Iigura-Katamachi, Azabu, Tokyo
Tel: 481-2774, 2798



from exotic types like bamboo sprouts to the common onion. There are eggplant, corn, potatoes, beans, peas, cucumbers, carrots, and various kinds of mushrooms. "Shojin-ryori" (nonmeat dishes) are perhaps most deliciously prepared at Buddhist temples or at restaurants run by these temples, where the traditional methods of preparing vegetables have been handed down directly. And if anything, the vegetables are undercooked rather than overcooked.

The gathering and cooking of mushrooms in Japan is quite an affair, especially when the expensive "matsutake" variety is involved. They grow in forests of red pine, while the smaller "shiitake" variety is carefully nurtured by growing them on logs.

In the preparation of meats, the Japanese are most proficient at preparing various kinds of stews, such as "mizutaki", "suppon-nabe", "chanko-nabe", etc. Mizutaki is similar to a number of other preparations, both Japanese and Chinese, including "shabu-shabu," "hokoro," "shippoku-style" and Genghis Khan boiled-style. The Japanese tend to cook it in a large earthenware pot, while the Chinese use a unique copper pan with a round chimney at the center. In the latter case, it is prepared something like sukiyaki.

"Mizutaki" is made with either chicken, beef or pork and various kinds of vegetables, including mushrooms, "tofu" Chinese cabbage, "shirataki" and "shingiku" (greens). Soup stock is made from seaweed and dried bonito flakes, while the sauce is made from soup stock, shoyu, ground horseradish, chilli, Japanese onion and "dai-dai" (bitter orange.)

"Suppon-nabe" is a delicious snapping turtle stew usually eaten in the cold season. Like "mizutaki," it is cooked in an earthenware dish. Onions and a rich soup are important factors for good "suppon-nabe." Actually, almost the entire turtle is consumed except the shell, including the skin, the meat and the offal. After the edible items are eaten, rice is added to make a sort of gruel.

What Sumo Stalwarts Eat

If you really want to beef up in the manner of the sumo stalwarts, you might try downing some of the catch-all stew they concoct called "chanko-nabe." Everything is thrown in except the towel—fish, pork, beef, chicken as well as cabbage, potatoes, carrots, mushrooms and all the various other vegetables grown in Japan. Rice gruel is made afterwards from the soup stock if you're still hungry.

Then there is "okonomiyaki," which is a sort of do-it-yourself meal. You are seated in front of a hotplate and handed a plateful of meat and vegetables. The rest is up to you . . . Japanese youth get a kick out of it, if that's any consolation. Popular with Japanese workers is "yakitori," which is a skewer with alternate pieces of chicken and chicken liver dipped in shoyu and sake, then grilled over charcoal. "Tonkatsu" is a tasty pork cutlet dipped in a flour, egg and water paste, sprinkled with bread crumbs and fried in deep fat.

Naturally, there are several other ways to prepare meat, although most of them are quite similar to Western-style meat dishes, the main distinction being the use of shoyu and other traditional Japanese sauces and spices.

Three Kinds of Noodles

Last but far from least are Japanese noodles, of which there are three main variety—"udon," "soba" and "somen." Made from wheat mostly by machine, "udon" is the oldest variety of noodle, and is popular in the Kansai area—Osaka, Kyoto and Kobe. Among other dishes, "udon sukiyaki" and "nabeyaki-udon" are typical. The first one is composed of "udon," fish, shellfish, meat and vegetables, while the second consists of "udon," fish and vegetables cooked in an earthenware dish.

Made from buckwheat flour, "soba" is popular in eastern Japan, especially in the Tokyo area. "Mori-soba" is eaten cold, while "kake-soba" is taken hot. An excellent "soba" dish is "kamonanban," which is duck or other poultry mixed with soba. The sauce is made from dried bonito flakes, seaweed, shoyu, mirin and salt.

"Somen" is vermicelli and is made from wheat with sesame oil. Finer than either "soba" or "udon," it is served cold and seasoned with shoyu.

Since the Japanese don't go in much for deserts, unless you happen to like sweet bean paste and such. Usually, fresh fruit climaxes the meal, and in fruit Japan is richly endowed. They include "mikan" (tangerines or mandarin oranges), figs, both hard and soft persimmons, both Bartlett and crisp Japanese pears, red and white watermelons, giant strawberries, loquats, peaches, plums, grapes, pineapples, apples, nectarines, pomegranites, etc.

Shopping Tips to Tourists

BEAUTY SALON

Stateside **Arden** Facilities
Yamanaka
Beauty Salon
The Only US Licensed Operator in Japan
Basement, Nikkatsu Int'l Bldg.,
Hibiya, Tokyo TEL: 271-7810

CHINAWARE

CHINAWARE
小柳
KOYANAGI & CO.
Tel: 561-3601
1-chome, Ginza (on Ginza St.)
In front of Theatre Tokyo

FAN

Fans Displayed at
Harumi Trade Center
No. 3 Bldg.
Korinkaku Silk Gallery
Fan & Calendar Manufacturer
IBASEN & CO., LTD.
All Kinds of Free Catalogs Upon Request
Nihonbashi-Kobuna-cho, Chuo-ku, Tokyo
Tel: 661-3913/4, 866-9261/5

FOLKCRAFT

FOLKCRAFTS
Silk and Gold Screens, Shoji Screens,
Butter-Fly Papers, Lanterns, Scrolls
And Other Art Goods.
Biggest Lantern Shop in Tokyo
SHIMURA'S
INTERNATIONAL ARCADE:
1-1, Uchisaiwaicho, Chiyoda-ku
Close to the Imperial Hotel
Annex Tel. 501-5756
HARAJUKU SHOP:
1-98, Onden, Shibuya-ku
Yoyogi St. Bet. F Ave.
& 30th St. Tel. 401-6322

SWORD

SWORD
CUTLERY
TABLEWARE
JAPAN SWORD
80 Shiba Tomoe-cho, Minato-ku Tel: 431-0654
● Branch: Hotel New Japan Arcade Tel: 501-5511, Ext. 323
● Branch: Int'l Arcade (near Imperial Hotel) Tel: 591-9821

TAILOR

TAILOR
HARADA
Member of The Diners' Club
Just call 431-3060, 3131 or 561-2570
No. 2 Kamiya-cho, Shiba, Minato-ku, Tokyo
Ginza Store: 3, 3-chome, Ginza, Tokyo

SHIRTS

The Elite Wear
TANI SHIRT Co.
Since 1930
CUSTOM SHIRT MAKER
Tel: 408-5566/7
C.P.O. Box 1616
Tokyo

FUR

With Pride!
Wear...
It's nice to be comfortable in FUTABA FURS . . .
If you show us a fur obtained elsewhere of comparable quality in every respect at a lower cost than a fur purchased from us, we'll make complete refund without quibbling.
Futaba
THE BEST FURRIER
THE LARGEST & FINEST SELECTION
MAIN STORE: (Tel. 571-0518) Annex & 5th St.
Branches: Imperial Hotel Arcade & Hotel New Japan Arcade

PEARL

Remember Pearls on the list of your purchases in Japan
PEARL & JEWELRY
HONO
H.ONO PEARLS
TOKYO STORE: 6-1, Nishi-Ginza. Tel. 571-6788 For Taxi: 電通橋角
YOKOHAMA STORE: Motomachi St. Tel. 64-0478 For Taxi: 元町通り

FRAME

Oils, Sculpture
Wood-block Prints
Frames
1-chome, Aoyama Kitamachi 401-2059, 7750
Kaigado

SILKCRAFT

SCREENS, SCROLLS, SILK PICTURES, FRAMES
WALL PANEL PICTURE, OTHER ART GOODS
Inquiries accepted for catalogue and price list.
—Made to Order—
MANUFACTURER EXPORTER
MATSUHASHI SHOTEN
KOJIMAYA NYUGYO BLDG., 1-8, TSUKIJI, CHUO-KU, TOKYO
TEL: 542-1021
GIFU STORE: 1-14, KINEN-CHO, GIFU. TEL. 2-7790

DAMASCENE

"Black Magic" of the Orient
Inlaid Gold and Silver
AMITA DAMASCENE AND SILVER JEWELRY
AMITA JEWELRY CORP.
TOKYO: Sukiyabashi Shopping Center, Ginza, Tokyo Tel: 571-3274
Haneda Airport Building
MAIN STORE: Marutamachi- Kawaramachi Kyoto Tel: 23-0191/2
KOBE. OSAKA. NAGOYA.

ARCADE

A TREASURE ISLAND FOR SHOPPERS
Selected Souvenirs & Gift Goods on Display
Sukiyabashi
SHOPPING CENTER
80 Leading & Dependable Shops on Tokyo's 5th Avenue
Open 10 a.m.–9 p.m.
Near Imperial Hotel
Imperial Hotel
Annex
Hankyu Dep't
Ave.
5th St.
数寄屋橋ショッピング・センター

Modern Matsuzakaya Department Stores along the Tokaido Line (Tokyo to Osaka) await you with unique Japanese goods!

The following list shows the things visitors from abroad have bought in Japan:

(From the Mainichi Daily News Readers' Survey)

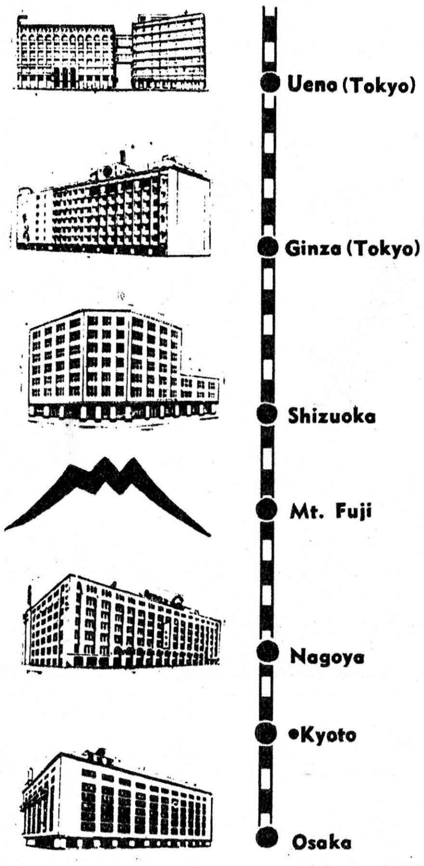
	%
•Cameras	15.45
•Pearls	12.60
•Radios	11.80
•Silk and Silk Goods	7.64
Chinaware	4.50
Dolls	3.99
Clothing	3.59
Kimono and Accessories	3.59
Toys	3.20
Tape Recorders	3.06
Binoculars	2.97
Cloisonne	2.07
•Lacquerware	2.04
•Wood-Block Prints	1.73
•Jewelry	1.44
Happi Coats	1.16
•Projectors	0.96
Christmas Cards	0.93
Art Objects & Antiques	0.71
Bags	0.68
Japanese Fans	0.65
•Stereos	0.62

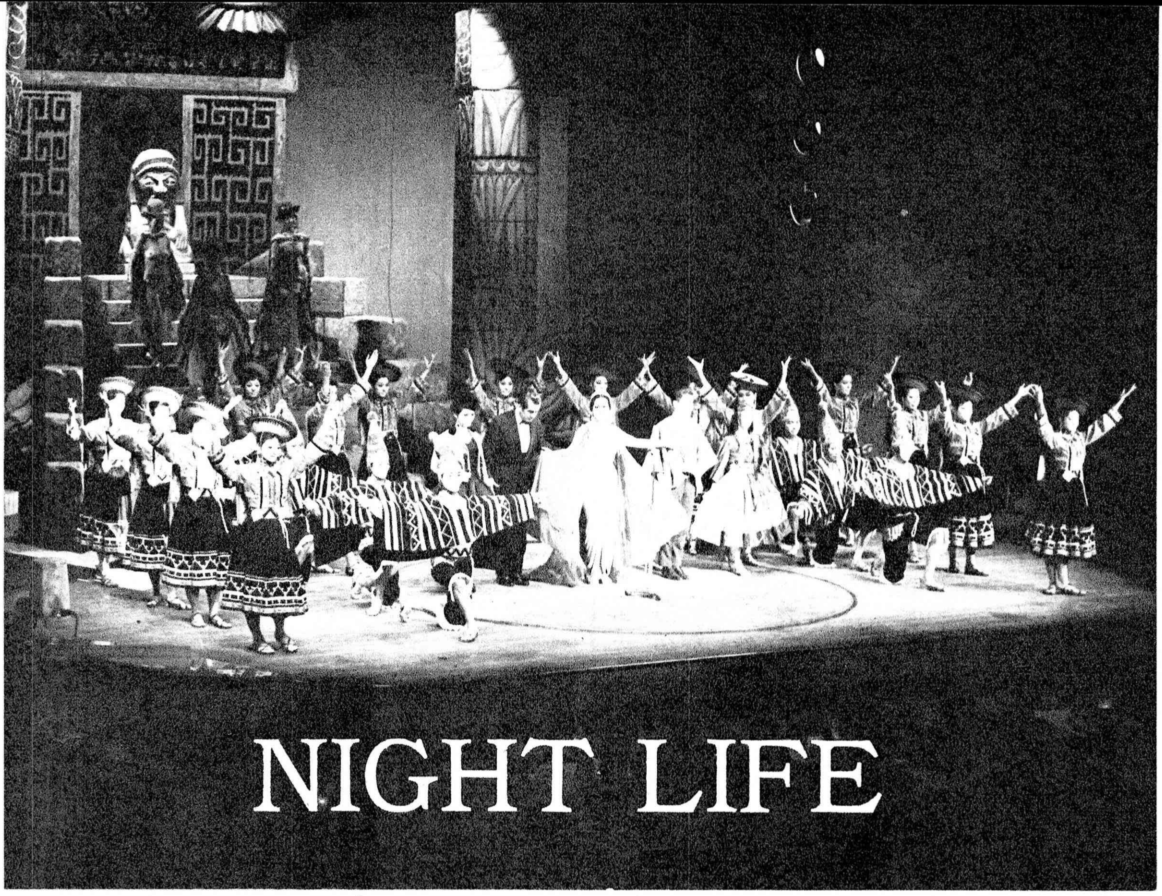
•=Tax-Free for tourists

1 Authorized money exchange service.
2 American Express credit cards honored.
3 Closed Mondays.

Established 1611

Matsuzakaya





NIGHT LIFE

It is coincidental that Tokyo has the wildest highway traffic and the most bars of any city in the world. But the maelstrom into which Tokyo's citizens plunge in the mornings may contribute to the determination with which they relax in the evenings. And Japan's capital is admirably equipped for nightly victory celebrations. If the exhilarating pace of Tokyo's taxis induces in visitors an earnest wish for diversion, they seldom need venture far to find it.

Tokyo nightlife has been widely reported in various tongues and hues, and few travelers arrive without an anticipatory knowledge that the local nightclubs are: 1) lavish, and 2) filled with pretty girls. Not always included is an awareness of: 1) how expensive the clubs can be, or 2) how to cope with a cabaret hostess. Impartial daylight further discloses that some hostesses are less than beautiful. Luckily for travel agents and magazine writers, it confirms that a few are indeed stunning.

Evenings in Tokyo begin somewhat earlier than in major Western cities, and dinner at eight is less fashionable with Japanese than dinner at six. This stems from the fact that "late" shows at motion picture houses begin at 7:30 or 8 p.m., concerts invariably start at awkwardly early hours, and Japanese restaurants customarily close at about 9 p.m. This, in turn, is dictated by commuter train schedules, which halt nearly all trains at midnight.

Visitors are touched lightly by this early-close mania, if at all. While it necessitates planning an early dinner when Japanese cuisine is on the itinerary, numerous restaurants serving the dishes of other nations maintain more convival hours, and there are a growing number of places where a midnight supper or 3 a.m. breakfast may be obtained. And while the 11:30 p.m. legal closing hour is scrupulously observed by whoever controls those neon signs at the larger clubs, the forces of law allot a generous time for patrons to enjoy that last drink. Similarly, there are a number of late-hour spots that remain more active than their darkened doorways would suggest.

Recently, the Akasaka area has emerged as Tokyo's dominant cabaret area catering to foreigners and Japanese. Here are the city's bigger clubs, where the top talent, imported as well as local, may be seen and heard. Flanking the Hotel New Japan are the New Latin Quarter and the Hanabasha. On the other side of the street, within two blocks, are the Copa and the Golden Akasaka.

Tokyo remains a long jet flight from Hollywood, Las Vegas, New York, or the entertainment capitals of Europe, and Tokyo nightclub floor shows vary sharply in quality from week to week. Checking current entertainment listings is a necessity. The same club that will book some of the biggest names in the entertainment world, also will not be above featuring trained dogs another night. It isn't possible to maintain, at this distance, an uninterrupted schedule of name attractions. This is not to say club operators aren't trying, and except for the slack weeks in summer and mid-winter, Tokyo's nightclub circuit provides opportunities to enjoy fine entertainment more often than not.

Just as they obtain star performers for their spotlights, so do the Akasaka rooms obtain the top hostess talent in Japan. And it all adds to the tariff, which sometimes can be as impressive as anything in the club. With cover charges that climb to ¥6,000 per person, or $16.67 to sit down, these clubs are not for the budget-conscious. At most of the leading bars in Tokyo, scotch whisky regularly fetches ¥600 to ¥700 per drink, and favored brands may cost ¥1,200. Since a service charge of 10% and a tax of 15% is added to the bill, this really means that each glass set on the table adds from ¥750 ($2.10) to ¥1,500 ($4.17) to the tab. With that cover charge, and a charge of ¥1,000 ($2.78) for the hostess for each hour in her company, a man who strolls into one of Tokyo's major cabarets at 9 p.m. should expect to depart at midnight poorer by 18,000 ($50) or more, but richer, it is hoped, in good cheer and companionship.

There is little point in arriving at a nightspot before 8 p.m., and 9 or 10 is early enough. With the early closing, this means that operators have only a few "golden hours" in the evening with which to maintain solvency. This accounts for the prices, and explains why a party of three or four need not be shocked at a club tab of ¥72,000 ($200) at the end of the evening. On the other hand, there is nothing untoward about checking the figures before paying. Bills often are figured hurriedly, as patrons balk at being detained, and the cashier's abacus may jump its beads in the poor light.

If Tokyo charges its revelers, it offers in return a generally high standard of service and a rich variety of places—and prices—from which to choose. In making a selection, keep in mind that shunning the big cabarets in favor of a small, intime' room is fine if it is done for personal preference and not in the illusion that the small club, sans entertainment, will be less expensive. It may be, and many are, but a number uphold the price line—and have a satisfied clientele who return regularly. There even are a few rooms where

intruders are not welcomed, although they may grudgingly be served. Despite the advertising sign over the door, a fine little Japanese pub may prefer to regard itself rather as a private club, where "regulars" can do no wrong, but strangers are an annoyance.

Yet these may sometimes be the rooms where visitors spend one of their most enjoyable evenings in Japan, provided they were introduced by a Japanese friend who wished to display "his" bar. Everybody in Tokyo has a bar, as one newly-arrived reporter once wrote to his editor at home. In the company of one of Tokyo's 10.3 million residents, a tourist may while away an hour in a tiny bar where a pleasant Japanese whiskey is ¥100 ($0.28) a glass, and entertainment is provided by the patrons, to the accompaniment of street musicians. And if the visitor doesn't understand the words, or wish to learn the steps of the folk dance, he can always clap in time with the others.

In such little bars and restaurants, crowded one against the other in the amusement sectors of Shimbashi, Shibuya, Shinjuku, or Asakusa, the brave soul may be introduced to new dishes that include a small, smoked fish that is tough, chewy, malodorous and excellent with beer, or even join the Japanese sport of "hashi go." This means, "up the ladder," and consists simply of a jovial party selecting a small street and endeavoring to traverse it without overlooking any of the innumerable bars and clubs it inevitably contains. This can be more strenuous than attempting to scale Mt. Everest.

These, then are the opposite ends of the scale, where ¥50,000 ($139.) is not too much to budget for an evening on the town at truely handsome cabarets featuring good music and entertainment, or ¥5,000 ($13.90) can be adequate for an evening in an attractive little two-table bar featuring good fellowship. But in the latter case, Japanese will be the language spoken, and not English. Which is one more reason why a friendly guide is helpful.

There is nothing that says either that both can't be combined in one evening, given the hours and the stamina, or that wives must be dealt out before the evening starts. This may be the best course, if the evening's program has been arranged by a Japanese gentleman who has offered to show a visitor the town. The Japanese usually will not plan on bringing his wife, and will be discomfited if his guest's wife unexpectedly appears. But while after-dusk Tokyo is a man's town to considerable degree, there are many places where couples are seen regularly, and this includes the nightclubs previously mentioned.

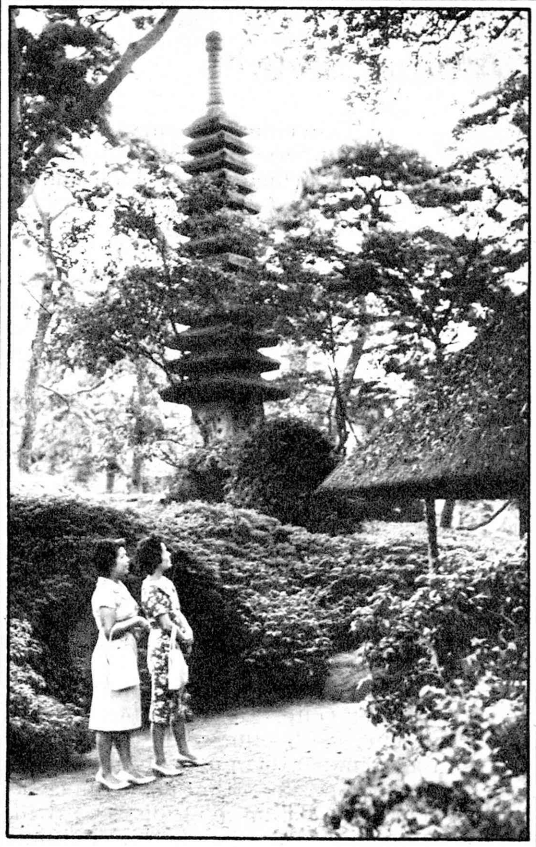
Japanese women have adopted the imported custom of accompanying their husbands for an occasional evening away from the house. If a party at a nightclub includes both couples and unattached males, the club will provide one or more hostesses to join the table and even the odds. One complaint overheard regarding this companionable arrangement was made by a single man who protested that wives and hostesses soon become engrossed in woman-talk and the men end up lighting their own cigarettes. This, after all, is the hostess' task, and one she does not neglect when the other women at the table are hostesses.

An attractive club catering to the family trade is the Mikado, also in Akasaka. Modeled on the Lido in Paris, Mikado bills itself as a "theatre restaurant" and offers a dinner, a drink and an elaborate review, for one ticket. A bar and lounge on the first floor provide refreshment while customers are waiting for the main room on the second floor to empty, so they may go to their table and enjoy dinner before the curtain rises.

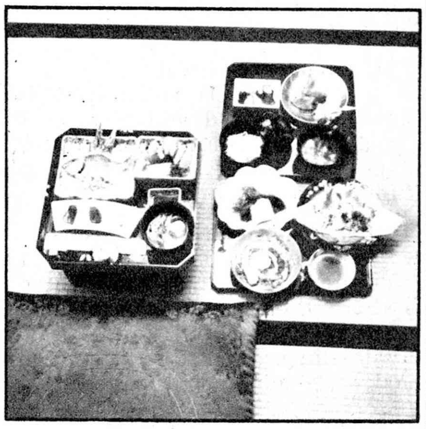
Although all of the big clubs offer menus and encourage patrons to come early and enjoy dinner before the floor show, Mikado is the only room in Tokyo designed exclusively to provide dinner and a show. One result is that its review is longer and more lavish, and prices are slightly lower. There is no dance floor, and there are no hostesses, which caused many in Tokyo to predict the room would never show a profit. It developed, instead, that sufficient numbers of Tokyo couples, Japanese and foreign, who enjoyed dining and drinking in a club atmosphere. Not only did Mikado stay in business, it also caused other clubs to solicit family patronage.

Frequently, after catching the show at one or another of the larger clubs and dancing to the house band, no one in the party feels like wrapping it up when the club shutters shortly before midnight. There are several restaurants which, because they do not employ women, are permitted to operate as late as they wish. Most close at 3 or 4 a.m., so that revelers have a choice of Chinese, Russian, Korean, Italian, French or American-style cooking for their early-morning suppers. And, pleasant change, there even are one or two restaurants serving Japanese food that have chosen to remain open for the late crowd.

It is possible for stouthearted individuals to carouse the clock around, if such be their whim, and greet the dawn glass in hand, amid a festive cohort. It may not be habit-forming, but it can add a memorable night to a Far East trip. (W. J. O.)



300-YEAR OLD TYPICAL JAPANESE GARDEN IN TOKYO GENUINE JAPANESE-STYLE RESTAURANT & TEA CULT



- Japanese Cuisine (Japanese-style dishes)
  Tempura
  Sukiyaki
  Sushi
  etc.
- French Cuisine
- Barbecue

HAPPO-EN

HAPPO-EN

1-52, Shiba-Shirogane-Daimachi, Minato-ku, Tokyo
Tel: 441-8101/5

Guide to Annual Events

(November-January)

There are numerous events celebrated annually in Japan which have a long and colorful tradition. The following are some of the representative events which should be of interest to foreign tourists.

The most important events celebrated from November to January, are those centering on the New Year. Christmas is also celebrated in this country although it is not a traditional event.

The chrysanthemum festival and the momiji (maple) festival are two of the most colorful events celebrated in the month of November.

The events mentioned here are those that will take place in Tokyo and vicinity. They are divided into (1) date of the event, (2) station to get off, (3) place and (4) features of the events.

Chrysanthemum Viewing Party At Shinjuku Outer Gardens

(1) Nov. 1–16, (2) Shinjuku Station, Tokyo, (3) Shinjuku Outer Gardens, (4) Thousands of large chrysanthemums will be on display. A similar chrysanthemum exhibition will be held about the same time in Hibiya Park. Since chrysanthemum doll displays will be held throughout the country in autumn, it would be advisable to contact leading hotels if one wishes to view the beautiful flower dolls.

Tori no Ichi

(1) This event falls on three days this year according to the lunar calendar. They are Nov. 2, 14 and 26. (2) Tawara-machi Station on the Tokyo Subway Line, (3) Otori Shrine, (4) Tori no Ichi means a market where one gathers money. On sale at the market are an implement called "kumade" which is used to rack in money.

Shichigosan Festival

(1) Nov. 15, (4) This festival is for boys of 3 and 5 years old and girls of the ages of 5 and 7. The children put on their Sunday best and escorted by their parents, pay homage to their nearest shrine.

Minamiza Kichirei Kaomise

(1) Dec. 1–26, (2) Kyoto, (3) Minamiza Theater, (4) Minamiza Theater is the place where the first Kabuki shows were staged. Kabuki actors of Kyoto, Osaka and Tokyo will converge on this theater during this period for a joint performance.

Chichibu Night Festival

(1) Dec. 2–3, (2) Chichibu Line, Chichibu Station, (3) Chichibu Shrine, (4) Two large floats or festival cars and four smaller floats will wind their way through the streets of Chichibu which is famous for its Chichibu silk fabrics on the night of Dec. 3 from 9, hauled by hundreds of young men.

Gion Dance

(1) Dec. 2–13, (2) Kyoto, (3) Gion Kaikan Hall, (4) To be staged by the Gion Geisha Association, there will be two performs a day of the Fujiyama School of dancing.

Akiba Fire Festival

(1) Dec. 10–16, (2) Tokaido Line, Fukuroi Station, (3) Akiba Shrine, (4) This is a festival to pray for the prevention of fires. Buddhist monks will dip their bodies in water three times a day. On the night of Dec. 15, they will walk on burning charcoal embers barefooted.

Kasuga Wakamiya Festival

(1) Dec. 15–18, (2) Nara, (3) Kasuga Daisha Station, (4) Colorful events will be held every day but on Dec. 17, from 1 p.m., a daimyo procession will be held, highlighting the festival. This is one of the biggest festivals in Japan.

Asakusa Kannon Toshi no Ichi (market)

(1) Dec. 17–18, (2) Asakusa Station, Tokyo Subway Line, (3) Asakusa Temple, (4) This is a market which heralds the coming of the new year. Young Japanese girls in beautiful kimono and Japanese-styled coiffure buy battledore and shuttle cock at this market. There are some of the racket-like battledores which sell for more than ¥10,000.

Joya no Kane (Bell Signalling Start to New Year)

(1) Dec. 31, midnight, (4) Bells in all temples throughout the country will peal out and announce the end of the old year and the coming of the New Year. According to Buddhism, there are 108 troubles afflicting mankind. To eliminate these troubles, each bell is struck 108 times. Radio and TV will play up this event.

Ise Kotai Jingu Hatsu Mode

(1) Jan. 1–3, (2) Sangu Line, Ise City Station, (3) The Grand Shrines of Ise, (4) The Grand Shrines of Ise are the biggest and most revered in Japan. The gates to the shrines will be opened on New Year's Eve and court music will pour out from the precincts. Tens of thousands of people will pay homage at the shrines and pray for a happy New Year.

Facilitations to the Imperial Family at the Imperial Palace

(1) Jan. 2, (2) Tokyo, (3) Imperial Palace, (4) People from throughout the nation will felicitate the Imperial Family on this day from 9 a.m. to 3:30 p.m. at the Imperial Palace Plaza. The Emperor and other members of the Imperial Family will made their appearance before the people and receive felicitations.

Shobo Dezome Shiki

(1) Jan. 6, (2) Chuo Line, Shinanomachi Station, Tokyo, (3) Meiji Shrine Outer Garden, (4) This is a demonstration by Tokyo firemen whose history goes back to 300 years. Aside from the modern firefighting equipment to be displayed, the firemen will perform a series of acrobatic tricks on high ladders. Some 3,000 firemen will participate.

Shorinzan Daruma Ichi (Dharma Market of Shorinzan)

(1) Jan. 6–7, (2) Shinetsu Line, Gumma Hachiman Station, (3) Dharma Temple, Shorinzan, (4) Dharma is the creator of the Zen sect of Buddhism, Dharma is said to have sat immobile for 9 years before he reached Nirvana. But because of sitting so long, his feet and arms withered away leaving him limbless. Dolls depicting Dharma will come upright no matter how many times they are knocked down. The dolls are considered lucky charms. Dharma dolls sold here do not have eyes. The person who buys a doll must paint in one eye and offer a pray for a thing he wants to accomplish. When his prayer is realized, he paints in the other eye on the Dharma doll. When the person is lucky, he will buy a bigger and more expensive doll the following year.

Nanakusa (seven plants)

(1) Jan. 7, (4) There is a custom which says that when a person eats seven types of plants on this day, he will be healed of all sickness. The seven plants are parsley, shepherd's purse, chickweed, nettle, Chinese rape, garden radish, cottonweed. These plants are mixed with rice porridge and eaten.

Tori Oi

(1) Jan. 14, (2) Tokamachi City, Iiyama Line, (3) around Tokamachi, (4) Children sit in snow houses and eat dumplings and drink sweet sake and fruits and sing songs. Jan. 14 and 15 are generally known as "little New Year" throughout the country. New Year decorations are burned on these days.

Wakagusa Yama Yaki

(1) Jan. 15, (2) Nara, (3) Wakagusayama, Nara, (4) Wakagusayama (hill) is 342 meters above sea level and is covered with grass. At 6 p.m. on this day, a pine torch is put to the grass on the foot of the hill and the mountained burned.

Atami Ume Matsuri (Plume Festival)

(1) Jan. 15–17, (2) Atami, (3) Plume Park, Atami, (4) There are a total of approximately 1,000 plum tress on the slopes of the hill. Beautiful white flower bloom during the winter months to delight the eyes of visitors to this hot-spring resort.

National Holidays

Nov.	3	Culture Day
Nov.	23	Labor Thanksgiving Day
Jan.	1	New Year Day
Jan.	15	Adults Day

Guide to Immigration Procedures

(Edited by The Japan Times in cooperation of Immigration Bureau, Ministry of Justice, Tokyo, Japan)

Detailed information will be furnished at the following district immigration offices:

Tokyo Immigration Office TEL 551–9601~5
28–2 chome, Echizenbori, Chuo-ku, Tokyo

Haneda Immigration Office TEL 741–1011, 9587
Tokyo International Air Port, Ota-ku, Tokyo

Yokohama Immigration Office TEL 68–6801~4
51–2, Yamashitacho Naka-ku, Yokohama

Nagoya Immigration Office TEL 94–9561~2
1–2 chome, Shirakabecho, Higashiku, Nagoya

Osaka Immigration Office TEL 941–0771
2, Otemaenocho, Higashi-ku Osaka

Kobe Immigration Office TEL 4–7251~3
100–18, 7 chome, Nakayamatedori, Ikuta-ku, Kobe

Takamatsu Immigration Office TEL 2–2541, 4868
510, Aza Kawanishi, Nishihama Shinmachi, Takamatsu

Hiroshima Immigration Office TEL 51–0311, 0314
1, Kanyuchi, Ujinacho, Hiroshima

Shimonoseki Immigration Office TEL 22–5533,8410, 4833
Shimonoseki Juridical Office Bldg., Jiyugaoka, Kamitanaka-hachi-cho, Shimonoseki

Fukuoka Immigration Office TEL 2–7431~4
29, 3 chome, Kitahamacho, Fukuoka

Kagoshima Immigration Office TEL 2–5658~9
45, Shiomicho, Kagoshima

Sendai Immigration Office TEL 56–6076~8
4, Nijunincho-dori, Sendai

Sapporo Immigration Office TEL 6–9211, 9227
No. 4 West 12, Odori Sapporo

1. Entry and Exit

Q: What procedures must a foreigner planning travel to Japan take?

A: When a foreigner wishes to travel to Japan, he must possess valid, unexpired passport and obtain a visa from the Japanese consulate abroad, except in such cases that he might be exempted from visa requirements through existing agreements and arrangements between Japan and specified countries which are, Argentina, Austria, Belgium, Colombia, Denmark, Dominican Republic, France, Finland, Germany, Great Britain, Greece, Itary, Luxemburg, Netherland, Norway, Pakistan, Sweden, Switzerland, Tunisia, Turkey.

Q: What are the procedures a foreigner undergoes at a port of entry?

A: At the port of disembarkation, the entrant must personally apply to an immigration inspector for landing permission submitting a passport which bears a valid visa. It is the applicant's responsibility to comply with landing requirements which are as follows:

(a) Possess a valid unexpired passport.
(b) Have entered on the passport a proper

visa.

(c) Stipulate the period of anticipated stay and proposed activities while in Japan.

(d) No ground for exclusion*

* Landing in Japan will not be permitted even if the applicant fulfills the requirements listed in (a), (b), and (c), above, in the event the applicant falls under any of following grounds of exclusion—namely, if the person is an epidemic, a leper, a mental aberrant, a pauper who is likely to become a public charge, an ex-convict who served a sentence exceeding one year, a narcotic violator, a prostitute, an illegal possessor of firearms or explosives, a revolutionist, etc.

Q: Under what status may a foreigner remain in Japan?

A: When a foreigner is admitted in Japan by the foregoing procedures, he is granted one of the sixteen (16) existing statuses under which he may stay in Japan. His status is marked in his passport which consists of a series of Arabic numerals. A brief listing of the types of possible status categories available is given below:

Abbreviation	Status	Length of stay
4–1–1	Diplomats consular officers and their suite.	Indefinite
4–1–2	Government officials.	"
4–1–3	Transits	15 days
4–1–4	Tourists	60 days
4–1–5	Commercial entrants	3 years
4–1–6	Students	1 year
4–1–7	Professors or educational entrants	3 years
4–1–8	Cultural entrants	1 year
4–1–9	Entertainers	60 days
4–1–10	Missionaries	3 years
4–1–11	Radio and press Representatives	"
4–1–12	Technicians	"
4–1–13	Skilled laborers	1 year
4–1–14	Permanent residents	
4–1–15	Spouse and unmarried children (under 20 years old) of any persons under the categories of 4–1–5 through 4–1–13.	
4–1–16(1)	Special status Temporary residents; commercial entrants, missionaries, radio and press representatives, technicians and their dependents.	180 days
4–1–16(3)	Special status other than the above	within 3 years

Q: In case a foreigner is refused landing by a field immigration officer, can he request a review by a superior officer?

A: Yes. If the immigration officer concerned finds a foreigner failing to meet landing requirements, the foreigner will be transferred to a second immigration officer for a review. In the event the second officer agrees and upholds the decision made by the first immigration officer, the foreigner if not satisfied, can then submit a complaint in writing to the Minister of Justice. When the Minister of Justice has received a complaint, he shall make a decision on whether or not to permit special entry. In making the above decision, the Minister of Justice may, in case the foreigner concerned comes under any one of the following items, give special permission of entry to such foreigner:

(1) In case the foreigner has received the permission for re-entry;

(2) In case the foreigner has received the permission for permanent residence.

(3) Further, in case the Minister of Justice finds that there exists the circumstances in which he should grant special permission of entry.

Q: What procedures must a foreigner take when he desires to leave Japan?

A: There is no need to obtain special departure permits prior to exit from Japan. However, at the port of departure, he must submit his passport for exit endorsement to an immigration inspector. Those bearers of alien registration cards must surrender their cards at the time they obtain their exit endorsements.

Q: Is there any special permission (other than regular landing permits) by which a transient without an entry visa may disembark?

A: Yes. A foreign passenger possessing a valid passport is permitted to land, upon application of the ship's master and through permission from an immigration inspector. He may land at the port of entry but he is required to return aboard ship prior to its departure, the maximum hours permitted ashore shall be for no more than seventy-two (72) hours.

In the case of air transit passenger disembarked at the Tokyo International Airport, he may stay until his first connecting flight departs from the airport, provided he possesses a passport with a visa on it which is valid for his entry into the country of destination and a onward air ticket. Incidentally, under the discretion of the immigration inspector, he may be permitted to stay for his rest up to seventy-two (72) hours.

In other instances, he is permitted to travel overland in Japan, and later to rejoin the same ship at another port while she is in Japanese water. However, the application of overland permit shall be made by the ship's master on the carrier thereof, and the time ashore shall not exceed fifteen (15) days. Besides, persons falling ill aboard a vessel or victims of sea disaster may land in Japan for medical care or relief.

2. Residence

Q: What happens when children are born to foreign residents in Japan?

A: A child may stay in Japan for 60 days after his date of birth without a status of residence, but if the child is to stay longer than 60 days proper application must be made to the Minister of Justice within 30 days from his date of birth in order to obtain permission for his status of residence.

Q: What should a foreign resident do when his period of stay in Japan expires?

A: He has to apply to the Minister of Justice for an extension of his period of stay. Otherwise he will be subject to the deportation procedures.

Q: What is an extension of period of stay?

A: A foreign resident who wants to continue his present activities for which he has received his period of stay and wants to have it extended must apply for an extension to the Minister of Justice ten days before the present one expires.

Q: What does a foreign resident in Japan have to do if he wants to change his present activities but wants to stay in Japan?

A: He must first make an application to the Minister of Justice to obtain permission to change his present activities to something else.

Q: What is a change of status of residence?

A: A foreign resident who wants to change his present activities to some other must make an application for a change of his status of residence. However, transients, tourists, artists, technicians and holders of special entry permits can not make this application.

Q: What is a permission for a status of residence for additional activities?

A: A foreign resident who already has a status of residence for his present activities and wants to add some other activities is required to make this application.

Q: What is re-entry permission?

A: If a foreign resident in Japan wants to go out of this country and return before his period of stay expires, he can apply for re-entry permit.

Q: How should these applications to the Minister of Justice be made?

A: A foreign resident in Japan who wants to make an application for these permits is required to appear in person to his respective immigration office and submit all necessary papers. The Minister of Justice may give him the permission when the application is made.

Q: What must a foreign resident in Japan do when he has acquired a new passport, when naturalized as a Japanese or when he has changed his status to the U.S. Forces personnel?

A: He has to appear in person to the immigration office concerned and have the old immigration status transferred or voided.

Q: Can a foreign resident who has been living in Japan as the U.S. Forces personnel under the Status of Forces Agreement get a discharge in Japan, and if so, what does he have to do?

A: He will not be able to stay in Japan after his discharge if he does not first make an application and receive proper permission for his status of residence before his official discharge.

Q: Can a foreigner who has entered Japan as a normal civilian change here to an army-civilian under the Status of Forces Agreement?

A: Only non-residents, temporary visitors, can make an application for such a change and receive a permission.

3. Registration

Q: What procedures are necessary for a foreigner to stay in Japan?

A: To stay in Japan a foreigner must register with the mayor of the city, headman of the ward, town or village where he stays within 60 days of the day of his landing in accordance with the provisions of the Alien Registration Law. If a child is born to a foreigner while he is staying in Japan, he must have it registered as a foreigner in Japan within 30 days of child's birth. A foreigner registered in Japan must apply for the confirmation of the registered matters with prescribed documents and photographs within 30 days prior to the day on which 3 years have passed from the date of his registration.

Q: What must a foreigner do to apply for the Alien Registration?

A: A foreigner must appear in person at the office of the city, ward, town or village where his place of residence is and apply for his registration with his passport and three copies of his picture taken within the last six months. The application of a foreigner under 14 years of age must be made for him by his father or mother. In this case no photograph is required. When a foreigner is registered he must receive the Alien Registration Certificate which is issued to him. A foreigner who is 14 years of age or over must, in principle, be fingerprinted when he receives the Alien Registration Certificate.

Q: Must all the foreigners applying for Alien Registration be fingerprinted?

A: No, not all of them. Only those who are 14 years of age or over and are to stay in Japan for one year or more under the provisions of the Immigration Control Order must be fingerprinted. So a foreigner who stays in Japan for less than one year is not required to be fingerprinted.

Q: Then how about the fingerprinting of a foreigner who has been given permission to stay in Japan for less than one year but whose period of stay has been extended to one year or more?

A: In such case he must be fingerprinted.

Q: Must a foreigner carry with him his Alien Registration Certificate at all times?

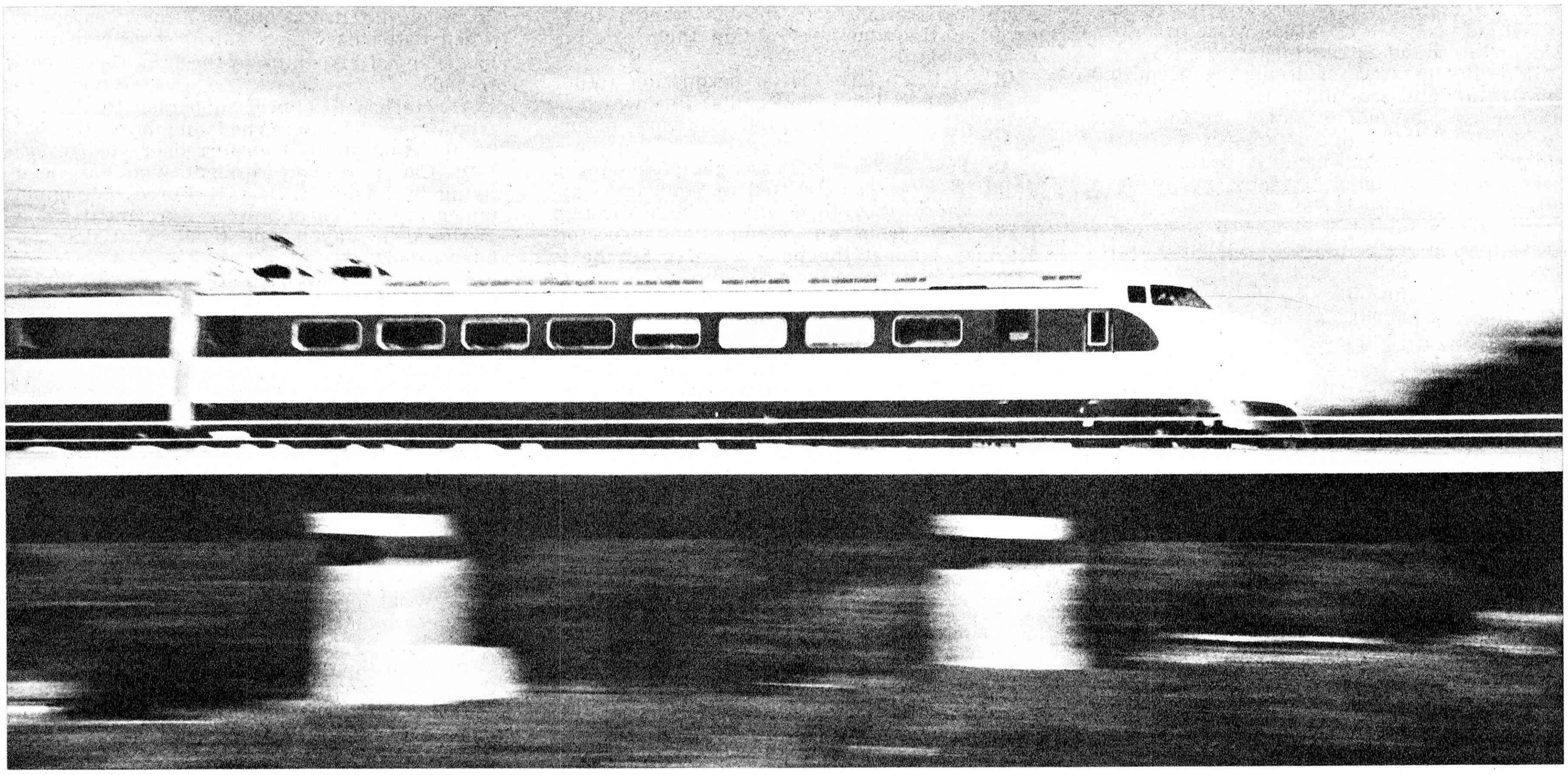
A: Yes. A foreigner who is 14 years of age or over must always carry it with him.

Q: What procedure must a foreigner follow when he departs from Japan?

A: He must get his passport endorsed by the Immigration Inspector and return his Alien Registration certificate to him.

Q: Is there anything else a foreigner must do in the way of procedures or formalities?

A: Yes, in case a foreigner loses his Registration Certificate or when the certificate is damaged or soiled, he must apply for reissuance of the certificate. He must also apply for a new certificate when his status is changed. Detailed information is available at the office of the city, ward, town or village where his residence is located.



250 KM/H SUPEREXPRESS LAUNCHES NEW ERA IN RAILROADS

The new Hitachi Superexpress was clocked recently at a spectacular 250 km/h in trial runs held outside Tokyo. By 1964 the Superexpress will run regularly between Tokyo and Osaka, a distance of 515 kilometers, in only three hours! A new era in railroading will have opened.

Faster Than Aircraft. With the introduction of the Superexpress, Hitachi has achieved what many experts believed impossible — trains that compete with aircraft. The Superexpress equals airline time on the Tokyo-Osaka run when you consider to and from airport travel. On shorter runs, the train is even faster than aircraft. Add to this the convenience of one carrier and no waiting to and from destination. Thus, in a single stroke Hitachi has made railroads competitive with airlines.

Electronic Control. The Superexpress is guided by electronic control in the train, in addition to a motorman, and a supervisory control room in Tokyo. The train automatically increases speed when the line is clear, automatically slows down or stops when the line is not clear. The human error factor is eliminated.

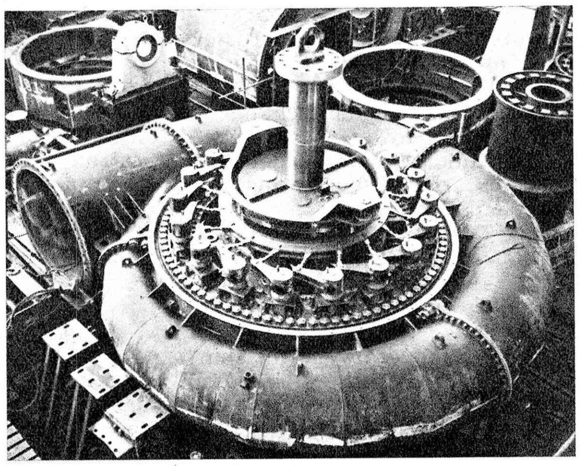
This is Hitachi, manufacturer of more than 10,000 products, bringing you the finest first. The industrial complex that is Hitachi includes practically every item you can mention if it's powered by electricity, from turbine generators and trains to transformers, the miniaturized devices of the space age and a complete range of home appliances. Look for the name Hitachi and buy with confidence.

Main Products:

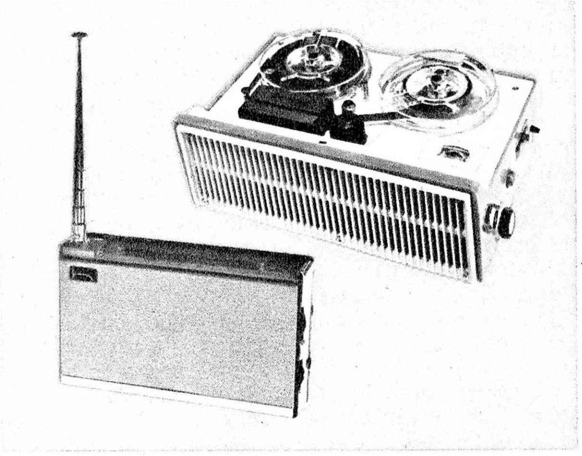
Turbines and Generators
Transformers
Rolling Stock
Nucleonics
Power Shovels
Cranes
Machine Tools
Electronic Computers
Communications Equipment
Switchboards
Lighting
Electron Tubes
Semi-Conductors
Scientific Instruments
Refrigeration
Air Conditioning
Motors
Wire and Cable
Iron and Steel Products
Insulating Materials
Electrical Home Appliances

OVERSEAS OFFICES:

New Delhi • Calcutta • Madras • Karachi • Bangkok
Singapore • Taipei • Seoul • Beirut • Cairo • Duesseldorf
Mexico City • Bogota • Sao Paulo • Buenos Aires
New York • Chicago • San Francisco



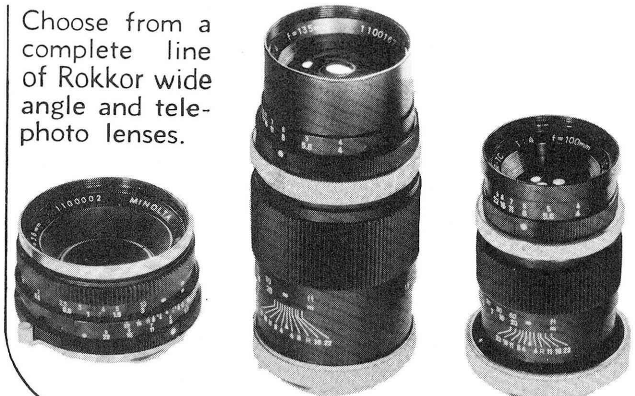
Mammoth Hitachi turbines, like this one, are operating throughout the world providing electricity for industry and people.



Hitachi radios and taperecorders are one branch of a complete range of electrical products for the home.

A Half-Century of Progress — In Industry and the Home

Hitachi, Ltd.
Tokyo Japan



Choose from a complete line of Rokkor wide angle and telephoto lenses.

For the man who wants the best

Minolta SR-7

with built-in CdS meter

Gives you professional results with easy operation under all kinds of conditions.

Features:

- F 1.4/58mm Rokkor lens, speeds 1 to 1/1000
- Automatic pre-set diaphragm, pentaprism viewfinder, instant return mirror and many other professional features.
- 17 interchangeable Rokkor lenses and 116 precision accessories.

QUALITY AND DIGNITY

Minolta Camera Co., Ltd.

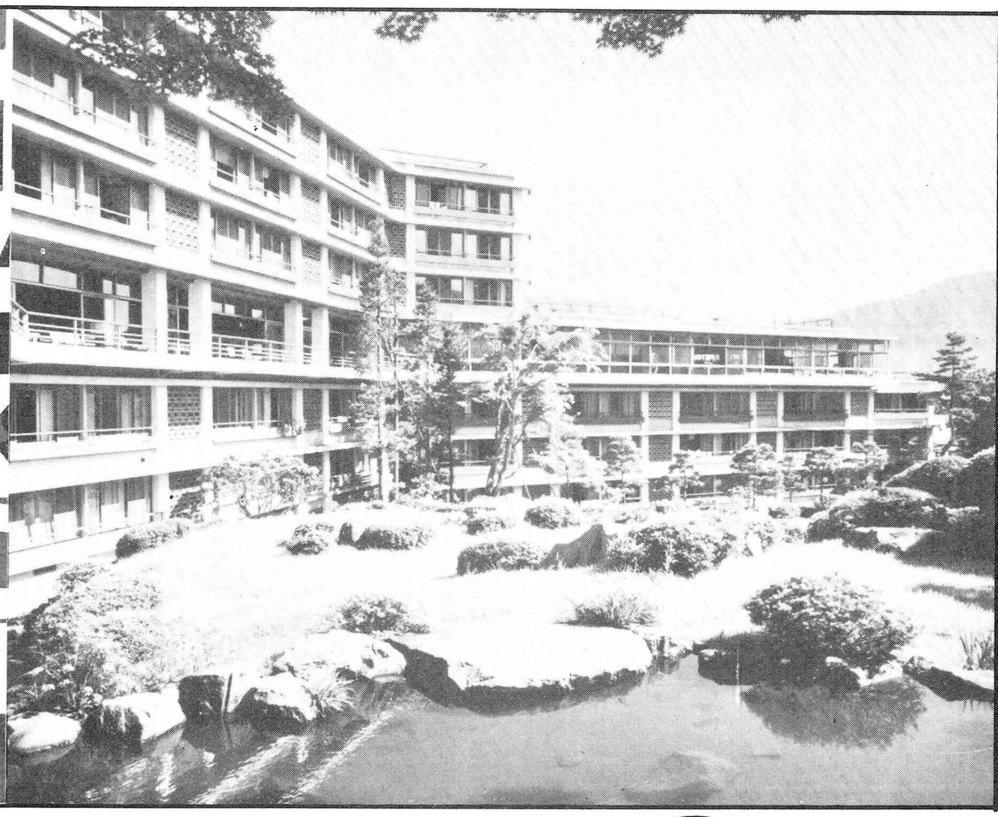
Japan's Finest

Fujita TOURIST CHAIN

Hotel Kowaki-en

*Featured in **LIFE** Magazine*

HAKONE



Service, scenery and serenity . . .
Outstanding Japanese and Western cuisine . . .
Year-round swimming in the hot spring-fed pool . . .
In the heart of beautiful
Fuji-Hakone National Park

TARIFF:
Twin $12.50
Suite $28.00
Japanese Room $12.50

Hotel Kowaki-en: Hakone (2) 2221
Cable: HTLKWK HAKONE
Hakone, Kanagawa Pref., Japan

VSP
Very Special Person Service . . . Always
Affiliated with
Western Int'l Hotels, Inc.
Master Hosts U.S.A.

Reservation & Sales Offices

New York:	501 Madison Ave. PL2-5660
Chicago:	10 N. LaSalle St. Suite 752 ST2-8641
Los Angeles:	9363 Wilshire Blvd. Suite 203, Beverly Hills BR2-9064
Seattle:	General Sales Office, Olympic Hotel
Tokyo:	Fujita Tourist Enterprises Co. No. 6, 7-chome, Ginza-Nishi, Chuo-ku, Tokyo (572) 0161

Salem softness freshens your taste
with the smoothest flavor in cigarettes today
Salem
Menthol Fresh
Salem
Salem
FILTER CIGARETTES
Salem
Modern filter, plus · rich tobacco taste · smoothed with menthol · softened with fresh air
Step into the wonderful world of Salem
© 1963 R. J. Reynolds Tobacco Company, Winston-Salem, N. C.